# MOUTH WATERING MORSELS

# MOUTH-WATERING MORSELS

By:
The Students of
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Elementary School
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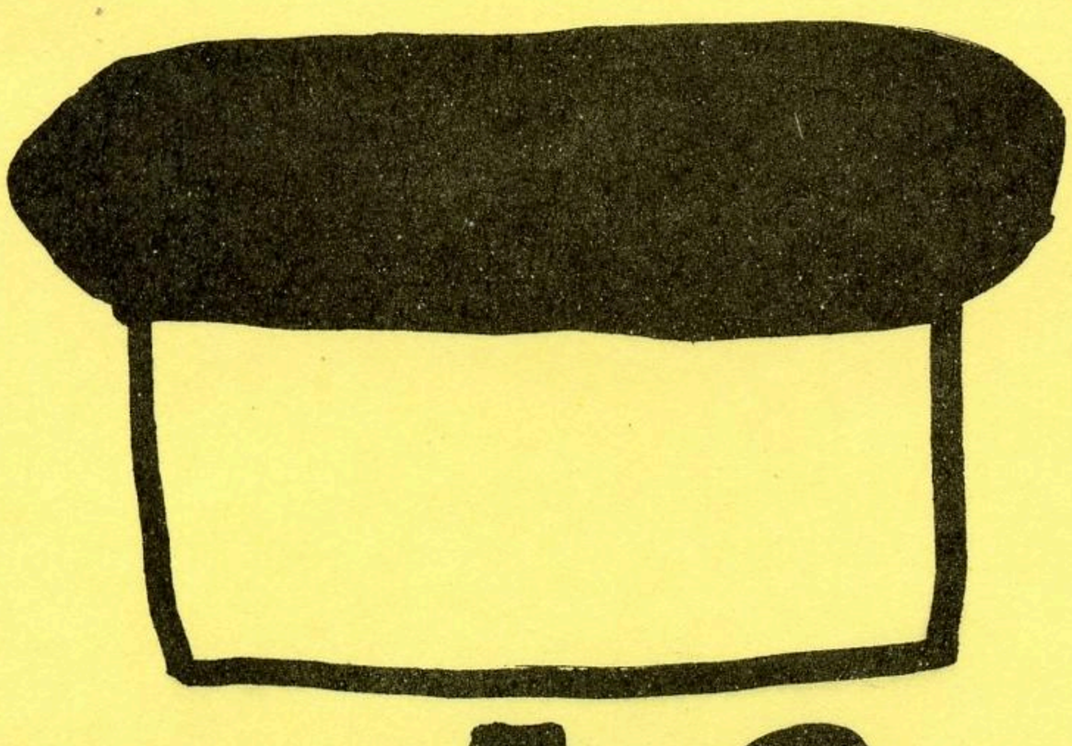
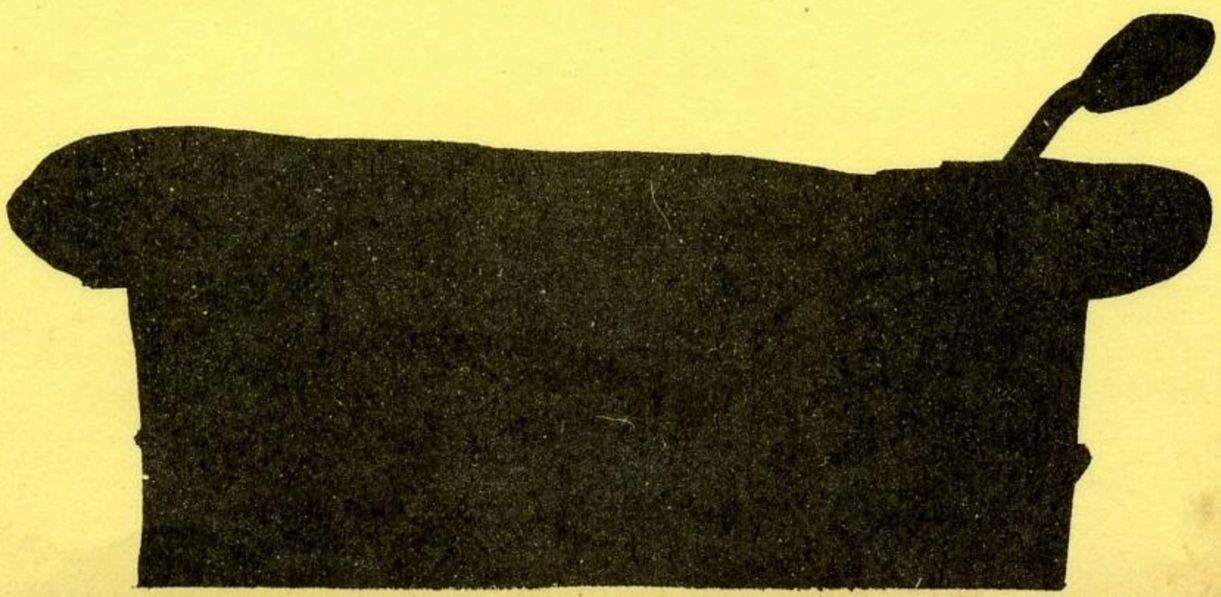
We dedicate our cookbook to Pearl M. Rich, our art teacher, project coordinator and friend. Only through her tireless efforts and hours of work was this project possible.



# Breakfasts

# and

# Breads



## "SOURDOUGH" PANCAKES

Evening

Mix together - 2 cups lukewarm (110°) water
1 package dry yeast
Add - 2 cups flour

Beat until smooth. Put plate over the top and leave in a warm place overnight. Use a large bowl - the mixture expands and gets bubbly.

Morning

Beat in - 1 tsp. salt
1 tbsp. sugar
2 eggs
1/2 tsp. baking soda, dissolved in
1 tbsp. water

Cook on griddle. Batter will be thin. Serve with maple syrup or strawberries and confectioners sugar.

JASON GREENWOOD

## CARROT BREAD

1 cup sugar
2 eggs
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. baking powder
1 1/2 cup flour
1/2 tsp. salt
2/3 cup Wesson oil
1 big or 2 small jars of strained baby carrots
1/2 cup chopped nuts (optional)

Mix all together, add carrots and nuts last. Pour into greased loaf pan. Bake at 350° for one hour.

CRAIG HEINO

## BEER BREAD

Doesn't need to rise.

3 cups self-rising flour
3 tbsp. sugar
1/4 tsp. salt
1 - 12 oz. bottle beer

Pour into greased bread pan and bake in 350° oven for one hour. Brush with melted butter while cooling. Remove from pan at once.

AMY MONTAMBEAULT

## SWEET SOUFFLE

2 goose eggs
9 tbsp. milk
1 tsp. baking powder
1 tsp. vanilla
1 cup confectioners sugar

Mix and beat ingredients for 1 1/2 minutes. Cook in 375° frying pan in fat from 4 slices bacon 'til stiff- spread 6 tbsp. jelly over 1/2 - fold other 1/2 over to make a top - sprinkle with confectioners sugar - cook 'til done. Serves 4.

.SANDY WARREN

## PUMPKIN BREAD

3 cups of sugar
4 eggs
1 cup of salad oil
2 cups of canned pumpkin (1 can)
3 1/2 cups of flour
1 tsp. cinnamon
1 1/2 tsp. salt
1 tsp. nutmeg
1 tsp. allspice
2 tsp. baking soda
2/3 cup water
1 cup chopped nuts (optional)

Makes three loaves. Grease pans. Cream oil, sugar, and eggs. Add pumpkin. Add dry ingredients alternately with water and nuts. Bake one hour and fifteen minutes (or less) at 350°.

MISSY COUITT

## PUFF DONUTS

1 lb. ricotta cheese
2 cups flour
5 eggs beaten with a pinch of salt
5 tbsp. sugar
4 tsp. baking powder
1 tsp. vanilla
Oil for frying
2 cups confectioners sugar

Mix all ingredients together, except the oil and confectioners sugar. Beat until smooth and well blended. Fill a deep saucepan three-quarters full with oil and place over medium heat. With a tablespoon, drop one spoonful of batter at a time into the hot oil and fry a few at a time until golden brown. Test the first few donuts to make sure they are done inside. Then drain them on a paper towel. Finish by shaking them in a paper bag filled with the confectioners sugar. Makes 2 to 3 dozen donuts.

CATHERINE INTERNICOLA

## POPOVERS

3 eggs
2 tbsp. melted Crisco
1 cup milk
1 cup flour
1/2 tsp. salt

Grease muffin tins and put them in preheated oven at 450°. Beat eggs. Add oil and milk. Mix flour and salt. Add to liquid mixture. Beat until smooth. Fill hot muffin tins half full of batter. Bake at 450° for 15 minutes. Reduce heat to 375° and bake 10 minutes longer. Immediately after baked, insert a knife in each popover to release steam.
Makes 1 dozen.

WENDY COLLINS

## FRIED BREAD SNAKES

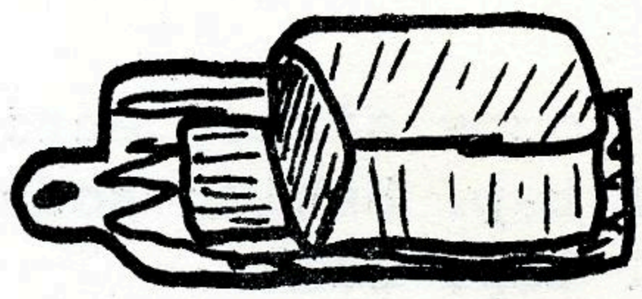
1 loaf of frozen bread dough
maple syrup
hot oil to fry the dough

Defrost the dough as if to bake. Have oil hot. Cut dough into 1/2" thick slices - then in half so that each piece is about the size of a 1/2 hot dog. Stretch the piece of dough and drop into the hot fat. Turn frequently 'til browned.

Drain on paper towel.
Dip intc maple syrup and eat the snakes!

CHIP NOLIN

## ZUCCHINI BREAD



4 cups coarsely shredded zucchini
3 cups flour
2 1/2 cups sugar
1 1/4 cup vegetable oil
4 eggs (beaten)
1 tbsp. and 1 tsp. vanilla
1 tbsp. cinnamon
1 1/2 tsp. salt
1 1/2 tsp. baking powder
1 cup chopped nuts (if desired)

Stir together in medium size bowl, then pour half of the mix into a bread pan, and the other half of the mix into another bread pan.

Bake 325°
Time 50 min. - 1 hour
Yield - 2 loaves

CINDY PUTNAM

## BREAKFAST CHEESEYS

1 slice bread, toasted
1 slice bacon, cooked and broken in half
1 slice cheese

Put cheese on toast and bacon on cheese and broil 3 minutes. M-m easy breakfast.

WENDY SQUIERS

# BANANA BREAD

2 cups sifted enriched flour
1 tsp. baking soda
1 tsp. salt
1/2 cup shortening
1 cup sugar
2 eggs
1 cup mashed ripe bananas (2 or 3)
1 tbsp. vinegar plus milk to make 1/2 cup liquid.

Sift together flour, soda, and salt. Cream shortening, blend in sugar, add eggs one at a time, and beat until fluffy. Add flour mixture alternately with bananas and liquid, beating well after each addition.

Turn into greased 9 1/2 x 5 1/2 x 2 3/4 in. loaf pan. Bake in moderate oven (350°) 60 to 70 minutes or until done. Remove from pan and cool several hours or overnight before slicing. Makes 1 loaf.

SHAWN AUSTIN'S
FAVORITE

## SELF-SHAPING CARAMEL CRESCENT BUNS

3/4 cup firmly packed brown sugar
1/2 cup flaked coconut
1/2 cup chopped peanuts
1 tsp. cinnamon
1 can (8 oz.) Pillsbury Refrigerated Quick
  Crescent Dinner Rolls
1/3 cup butter or margarine - melted

Preheat oven to 375°.

Grease 12 muffin cups. In small bowl, combine first four ingredients. Separate crescent dough into 4 rectangles, firmly press perforations to seal. Cut each rectangle into 6 strips. Dip each strip in butter, then in brown sugar mixture. Drop 2 strips into each muffin cup. Sprinkle with remaining sugar mixture. Bake 10 to 15 minutes or until golden brown.

Invert pan to remove rolls. Serve warm. 12 rolls.

DAVID BEAUMAN

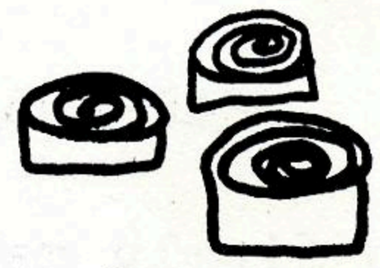
## BRAN MUFFINS

1 cup whole wheat flour
1 cup wheat bran (miller bran)
2 tsp. baking powder
1/4 tsp. salt
1 egg - beaten
1 cup milk
4 tbsp. shortening

Fill muffin tin. Bake at 425° 15 - 20 minutes.

KIMBERLY CALLUM

# CINNAMON ROLLS



1 cup warm milk
4 cups flour
1 yeast (dissolved in 1/4 cup warm water)
1 tbsp. sugar

Mix all above and let rise a little. More or less flour may be needed. Rise one hour - then work or kneed. Roll out flat. Put on filling and roll up. Cut in 3/4 inch slices. Place in greased oblong cake pan. Let rise for 1/2 hour and bake at 350° for 35 minutes.

Filling

1/2 stick margarine
1/2 cup brown sugar
1 tsp. cinnamon
1/2 tsp. flour

These may have a glazed icing made of 1 cup confectioners sugar and 1 or 2 spoons of warm water. Drip over rolls when cool. Makes about 24 rolls.

NADINE RICH

## SWEETMILK DOUGHNUTS

1 tsp. butter
1 cup sugar
2 eggs
1 cup milk

3 tsp. baking powder
1 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
1 cup flour

Beat the eggs 'til very light. Add the sugar and when foamy add melted butter. Sift the baking powder, salt, and nutmeg with one cup flour and stir into mixture - alternating with milk. Add just enough flour to make soft dough which can be handled. Roll on floured board.

Cook in hot fat - fat should not smoke.

BILLY BEARD

## CAKE DOUGHNUTS

3 1/2 to 4 cups flour
4 tsp. baking powder
1/4 tsp. cinnamon
1/4 tsp. nutmeg

1 1/2 tsp. salt
1 cup sugar
4 tbsp. shortening
3 eggs
1 cup milk

Cream together sugar and shortening. Add milk and eggs. Sift in your dry ingredients and spices. Mix all ingredients together and chill one hour. Roll and cut out doughnuts placing them in hot fat. Take care to turn them so they brown and cook evenly.

Use 2 lbs. of favorite shortening or lard. Bring fat to temperature just below boiling. (Drop center hole dough in fat and when it rises to the top, fat is hot). Fry one to two minutes on each side or until degree of brown-ness wanted is reached. Makes two or three dozen.

 RYAN KANGAS

Casseroles

# HAMBURGER SURPRISE

1 lb. hamburger
1 1/2 cups minute rice
3/4 cup diced celery
3/4 cup diced onions
2 cans tomato soup

Brown celery and onion till soft. Brown hamburger; put aside. Make minute rice; put aside. Grease casserole dish (spray or shortening); use half the rice spread on bottom; spread half the onion and celery over rice; next layer rest of the rice; then rest of celery and onion. Crumble hamburger on top; empty both cans of tomato soup over hamburger; spread and bake in over 325° for 45 minutes.

DAVID LANGLOIS

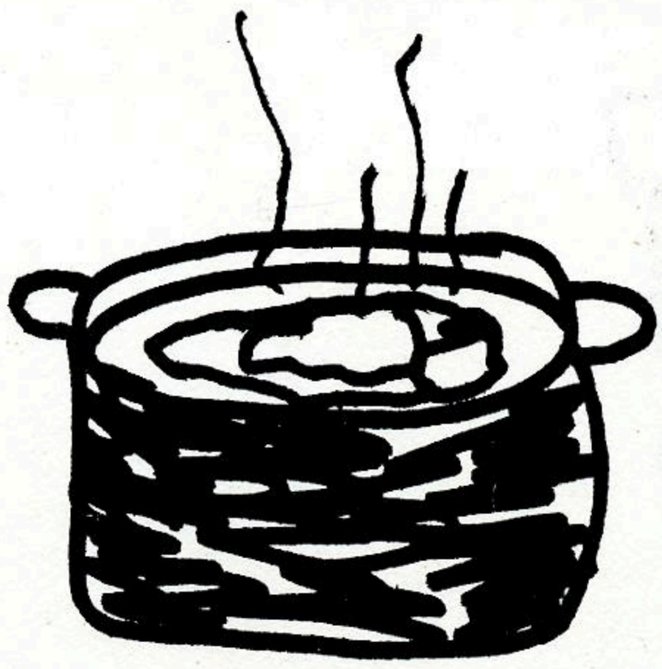
## POT ROAST DINNER

3 to 3 1/2 lb. boneless beef pot roast (rump or chuck)
4 medium potatoes, quartered
4 medium carrots, cut into 1-inch pieces
1/2 pound mushrooms
1 envelope Lipton Onion or Beefy Onion Soup Mix
1/2 cup water

Preheat oven to 350°.

On heavy-duty aluminum foil (about 30" x 18"), place beef and arrange vegetables around beef; pour on soup mix blended with water. Wrap foil loosely around beef and vegetables, sealing edges airtight with double fold. Place in shallow baking pan and bake 2 hours or until beef is tender. Makes about 6 servings.

ANDY NICHOLS



## SOUPER BURGERS

1 lb. ground beef
1/2 cup chopped onion
1 can Campbell's vegetable soup
2 tbsp. ketchup
1 tbsp. mustard
6 buns split and toasted

In skillet, brown beef and cook onion until tender; stir to separate meat. Add soup and seasonings. Heat; stir often. Serve on buns. Makes about 3 cups.

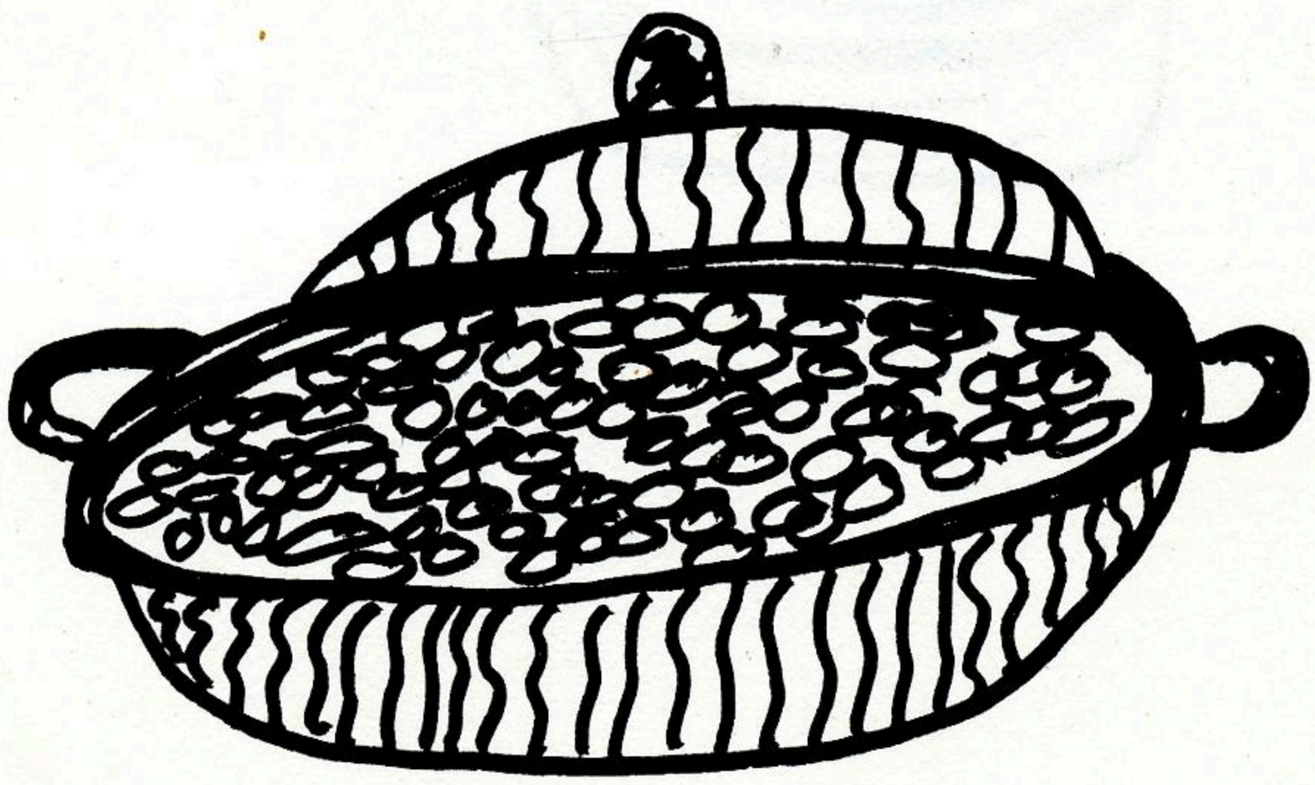
GLENN WARREN

# WESTERN MAC

1 pkg. macaroni and cheese dinner
1 lb. ground beef
1/2 cup sliced celery
1/4 cup chopped green pepper
1/4 cup chopped onion
2 cups (1 lb. can) whole kernal corn, drained
1 6 oz. can tomato paste
1/2 cup water
1 tsp. salt
Dash of pepper

Prepare dinner as directed. Brown meat, celery, green pepper and onion, cook until tender. Stir in corn, tomato paste, water, salt and pepper. Add dinner, mix well. Pour into 2-qt. casserole. Bake at 350° 15 to 20 minutes.

TODD COUITT

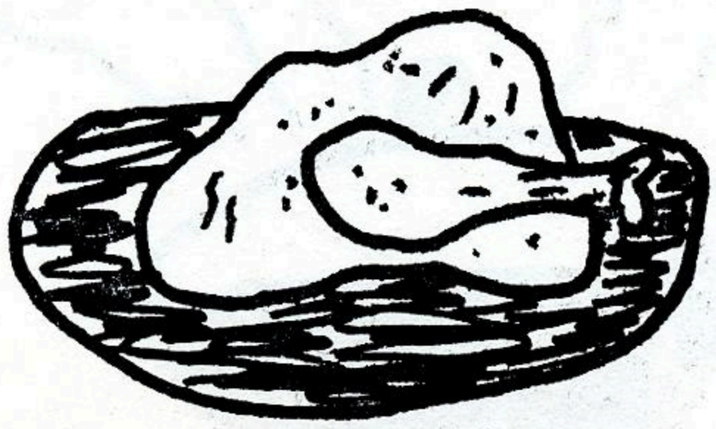


# MOCK CHICKEN LEGS

1 1/2 lb. hamburg
1/2 lb. gr. veal or pork

Season with salt and pepper to taste and mix together. Mold on 5 in. long dowel type sticks. Dip in beaten egg, then in cracker crumbs. Brown in shortening in frying pan, and place in 9 x 13 baking pan. Pour a little water and grease from frying pan over meat. Cover with tinfoil. Bake 1-1 1/2 hrs. 325°. Serves 6-8 people.

TODD MATHIESEN



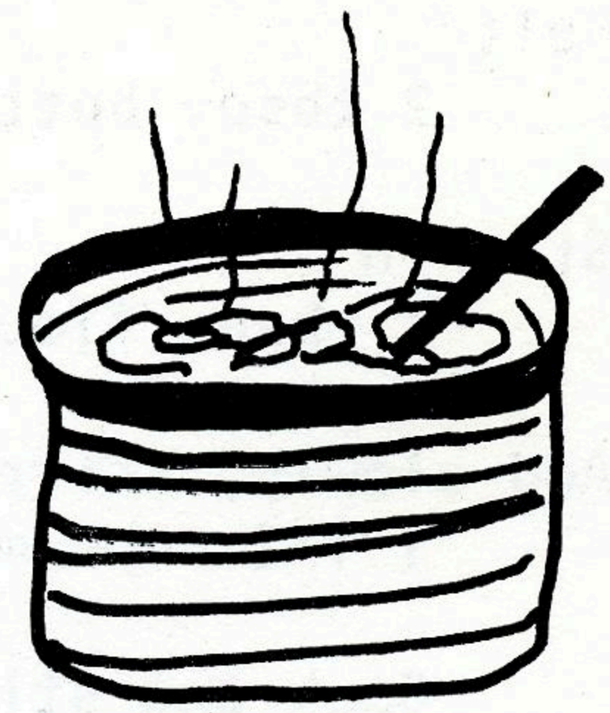
# BAKED MEATBALLS

1 egg
1/4 cup milk
1 1/2 tsp. instant minced onion
1 1/2 slices bread, cubed
1 tsp. salt
1/8 tsp. pepper
1 lb. ground beef

Heat oven to 350°. Beat egg and milk. Stir in onion, bread, and seasonings. Add beef and mix well. Shape into balls using 1/3 cup mixture for each ball. Place in shallow pan. Bake 30-40 min. Makes about 7 meat balls.

TERRY TARRIEN

# VEGETABLE BEEF SOUP

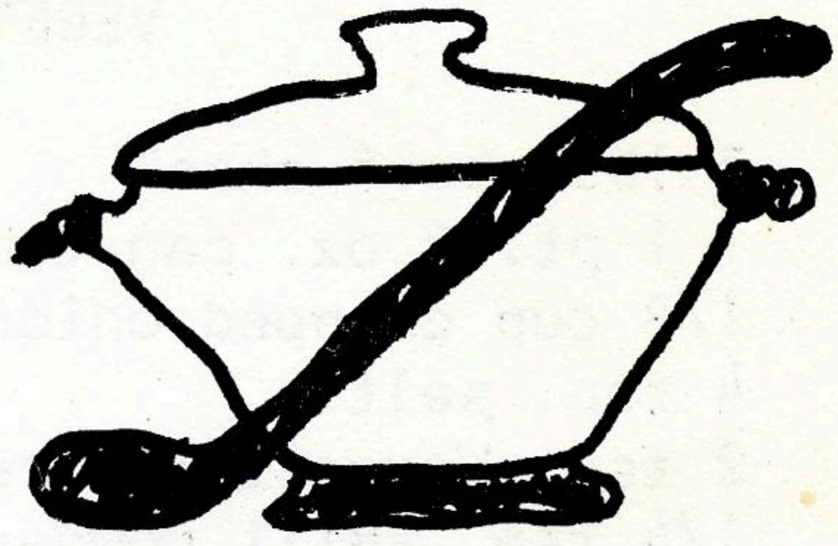


3 lbs. beef shank
1 1 pt. 2 oz. can tomato juice
1/3 cup chopped onion
4 tsp. salt
2 tsp. Worcestershire sauce
1/4 tsp. chili powder
2 bay leaves
1 1 lb. can tomatoes
1 8 3/4 oz. can whole kernel corn
1 cup sliced carrots
1 cup diced potatoes
1 10 oz. pkg. frozen limas

Combine meat, tomato juice, onion, seasonings, and 6 cups water in soup kettle. Cover and simmer 2 hours. Cut meat from bones in large cubes; strain broth and skim off excess fat. Add meat and vegetables; cover and simmer 1 hour. Serves 8.

BRADLEY RUSSELL

# SCALLOPED POTATOES



Melt
2 tbsp. butter

Stir in
1 tbsp. flour

Add slowly, stirring constantly
1 1/2 cups milk

Cook and stir over low heat until thickened.

Season to taste with salt and pepper.

Put in a buttered baking dish
4 potatoes, peeled and sliced
1 onion, chopped fine

Pour the sauce over the top. Bake at 350° until tender (about 1 1/4 hours). Serves 4 to 6.

To vary, sprinkle grated cheese, buttered crumbs, or toasted wheat germ over the top before baking.

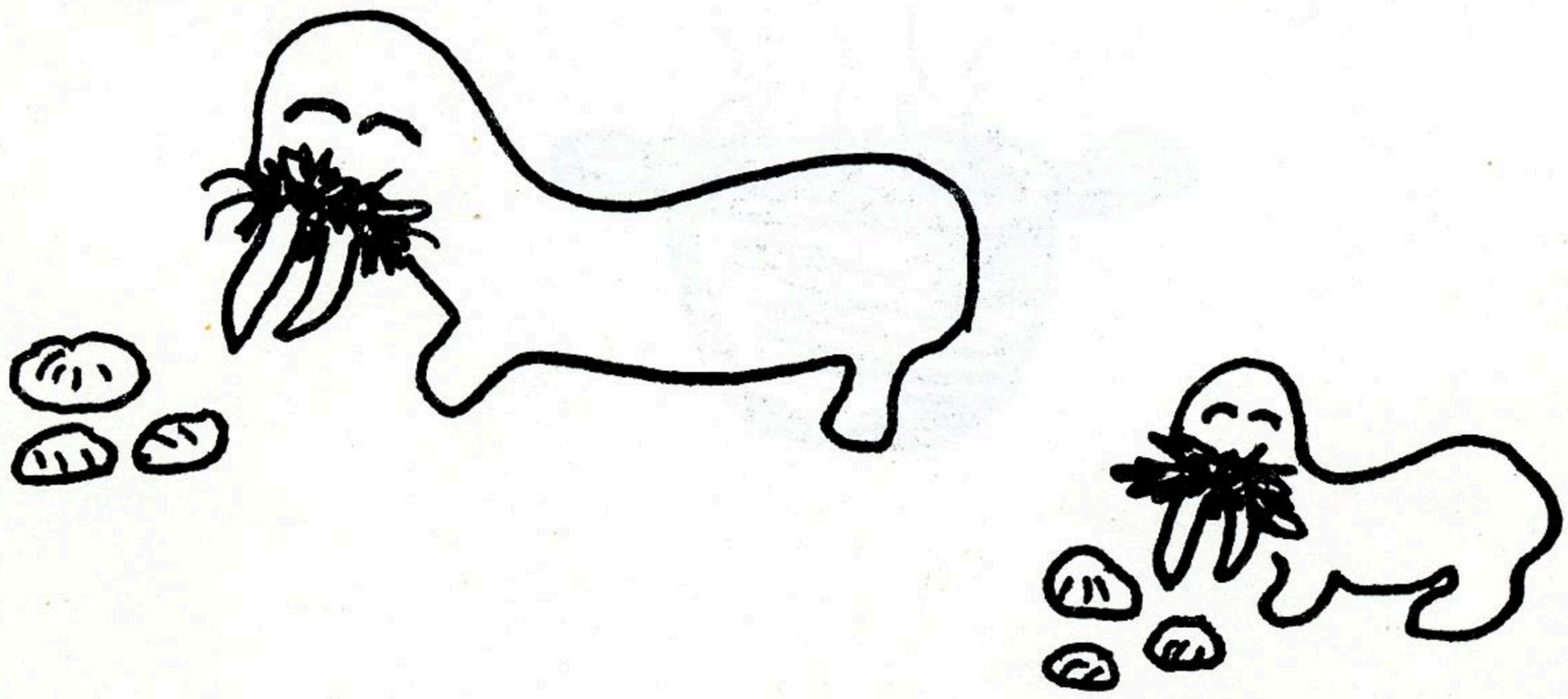
MATTHEW SMITH

## MANHATTAN CLAM CHOWDER

1/4 cup bacon
1/4 cup minced onion
2 cans (7 oz. each) minced or whole clams, drained (reserve liquor)
2 cups diced pared potatoes
1 cup water
1/3 cup diced celery
1 can (16 oz.) tomatoes
2 tsp. snipped parsley
1 tsp. salt
1/4 tsp. thyme
1/8 tsp. pepper

In large saucepan, cook and stir bacon and onion until bacon is crisp and onion is tender. Stir in reserved clam liquor, the potatoes, water and celery. Cook uncovered until potatoes are tender, about 10 minutes. Add clams, tomatoes and seasonings. Heat to boiling, stirring occasionally. Six servings.

LINDA JONES



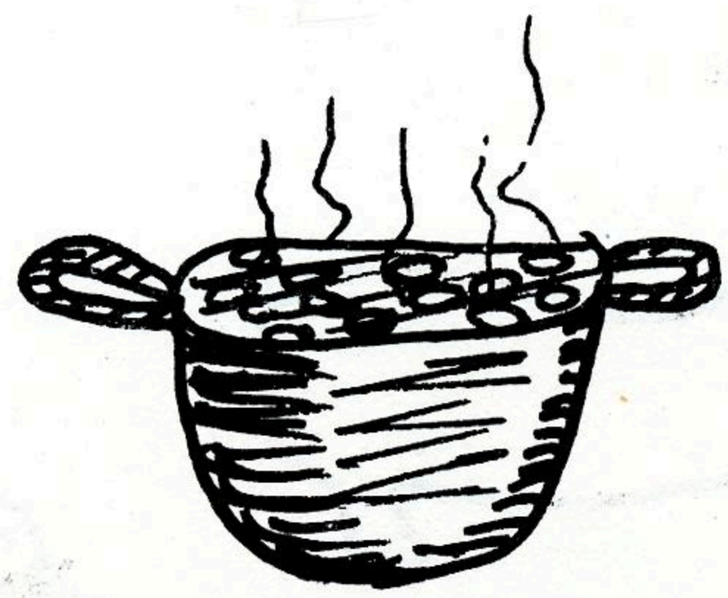
## PIONEER BEANS

1 lb. dried lima beans
1 lb. smoked sausage, sliced
1 bunch green onions, chopped
1/2 tsp. garlic powder
4 beef bouillon cubes
3/4 tsp. TABASCO pepper sauce
6 cups water

TRADITIONAL WAY: Place all ingredients in large saucepan. Mix well. Bring to a boil. Cover and simmer on low for 2 to 3 hours, or until beans are tender, stirring occasionally. Add water if necessary. Serves 4-6.

MODERN WAY: Place all ingredients in electric slow cooker. Mix well. Cover and cook on high 8-10 hours. Serves 4-6.

ERIK JOHNSON



# MACARONI AND CHEESE

1 1/2 cups elbow macaroni
3 tbsp. butter
2 tbsp. flour
1/2 tsp. salt
Dash pepper
2 cups milk
2 cups American cheese (cubed)

Cook macaroni in boiling salted water till tender; drain. In saucepan, melt butter; blend in flour, salt and pepper. Add milk; cook and stir until melted.

Mix cheese sauce with macaroni. Turn into 1 1/2 qt. casserole. Sprinkle 1 sliced tomato with salt and arrange atop. Bake at 350° for 35 to 40 minutes, or till heated through. Makes 6 servings.

ROBBIE THORP

# RODEO STUFFED FRANKFURTERS

Base Recipe:

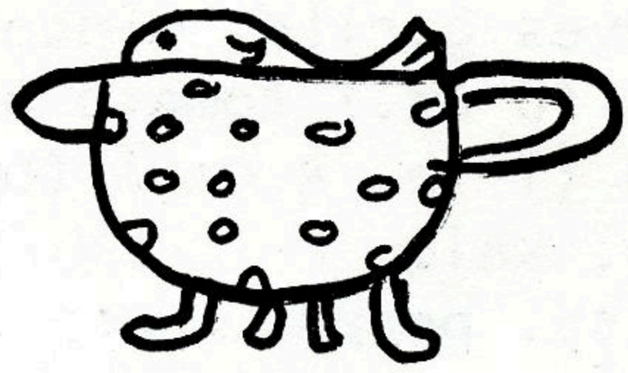
Mix together
1/2 cup (2 oz.) coarsely grated cheddar cheese
3 tbsp. sweet pickle relish
1/8 tsp. monosodium glutamate
1/8 tsp. salt
Few grains cayenne pepper
Split lengthwise, not quite through,
8 frankfurters

Stuff frankfurters with cheese mixture, wrap each one with one slice of 8 slices of bacon. Fasten ends of bacon with wooden picks. Arrange frankfurts on broiler rack. Set temp. control of range at broil. Place under broiler 3 inches from source of heat to to tops of frankfurts. Broil 5 to 8 min., turning to brown sides. 8 servings.

SALLY COUITT

## TUNA BUNSTEADS

1/4 lb. cubed American cheese
3 chopped hard boiled eggs
1 7 oz. can tuna, flaked
2 tbsp. chopped green pepper
2 tbsp. onion
2 tbsp. olives
2 tbsp. sweet pickles
1/2 cup mayonnaise
6 hot dog rolls



Wrap in foil. Bake moderate oven. Serve hot.

COREY HUTCHINSON

## GREEN BEAN CASSEROLE

2 cans french style green beans
1 can french fried onions
1 can cream of chicken soup
1 cup milk
1/2 cup chopped mushrooms
1/2 cup chopped pimentoes

Mix all ingredients and bake in casserole dish,

350° for 30 min.

RAYMOND TEAGUE

# EASY LASAGNE

1 lb. ground beef
2 cloves garlic, minced
1 can (6 oz.) tomato paste
1 can (1 lb. 4 oz.) tomatoes (2 1/2 cups)
1 tsp. salt
3/4 tsp. pepper
1/2 tsp. oregano
1 pkg. (8 oz.) lasagne
1 1/2 cups cut up Swiss cheese (8 oz.)
1 carton (12 oz.) cottage cheese

Bake ground beef and garlic in small amount of fat. Add tomato paste, tomatoes, salt, pepper, and oregano. Cover and simmer 20 min. Cook noodles as directed on package. Heat oven to 350° (mod.).

Alternate layers of meat sauce, noodles, and cheeses in baking dish 11 1/2 x 7 1/2 x 1 1/2", beginning and ending with meat sauce. Bake 20 to 30 min. Sprinkle with grated Parmesan cheese. Six to eight servings.

HEIDI CORBETT

# HAM AND MAC BAKE

1 6 oz. pkg. elbow macaroni (1 2/3 cups)
1/4 cup flour
1/4 tsp. salt
2 cups milk
2 cups cubed, cooked ham (10 ozs.)
1 cup cracker crumbs
4 tbsp. butter
2 tbsp. prepared mustard
dash of pepper
2 tbsp. brown sugar
2 medium apples-thinly sliced (2 cups)
2 tbsp. melted butter

Cook macaroni in boiling salted water, 8-10 minutes. Drain. In large sauce pan, melt 4 tbsp. butter, blend in flour, mustard, salt and pepper. Add milk all at once. Stir in brown sugar. Cook and stir until thick and bubbly. Stir in macaroni, ham and apple. Put in a 2-quart casserole dish. Combine cracker crumbs and 2 tbsp. melted butter. Sprinkle on top. Bake at 350° for 30-35 minutes. Serves 4.

MARY SUE RUSSELL

# TUNA CASSEROLE

1/2 box or package noodles
1 small can tuna
1 can cream of mushroom soup
1/2 cup milk
1 can peas (optional)
cracker crumbs, potato chips, cheese or other topping

1. Cook noodles in salted water until tender, rinse and drain.
2. In a 2-qt. casserole, combine soup, milk, flaked tuna, peas. Salt and pepper to taste.
3. Add noodles and stir.
4. Top with chips, cracker crumbs or cheese.
5. Bake in a 350° oven for 30 minutes or until hot and bubbly. Serves 4.

SCOTT FLINT

## TENDERLOIN-NOODLE CASSEROLE

Cook 6 ounces (about 3 cups) noodles in boiling salted water; rinse; drain. Slowly brown six 1/2 inch slices pork tenderloin on both sides on hot fat. Season with 1/2 tsp. salt and dash pepper. Make BLUE-CHEESE SAUCE. Melt 3 tbsp. butter; blend in 3 tbsp. all-purpose flour, 3/4 tsp. salt, and dash pepper. Stir in 1 cup milk. Cook and stir till thick. Add 3/4 cup crumbled blue cheese (3 ounces); stir till cheese melts. Combine noodles, sauce, and 3 tbsp. EACH chopped green pepper and chopped pimiento. Place in 10 x 6 x 1 1/2 inch baking dish. Arrange meat on top. Bake at 350° about 30 minutes or till done. Makes 6 servings.

BRENDA DEANE

# BROCCOLI-RICE CASSEROLE

You can make ahead and refrigerate till ready to bake.

1 14 oz. package (4 1/2 cups) uncooked packaged precooked rice
2 10 oz. packages frozen chopped broccoli
1 cup chopped celery
1/2 cup chopped onion
4 tbsp. butter or margarine
2 cans condensed cream of mushroom soup
1 cup milk
1 16 oz. jar process American cheese spread

Cook rice according to package directions; set aside. Cook broccoli according to package directions; drain well. Cook celery and onion in butter or margarine till tender but not brown. Combine soup, milk and cheese; stir in rice, broccoli and celery mixture. Turn into two 2 qt. casseroles. Bake in 350° oven 40 to 50 minutes or till heated through. Makes 12 to 16 servings.

RICHARD ORLANDO

## "SIX LAYER" TUNA SALAD

(A Hearty Main-Meal Suggestion)

1 1/2 cups prepared Hidden Valley Ranch Original Salad Dressing
2 cans (6 1/2 oz. each) Chunk Light Tuna, drained and flaked
3 tbsp. finely sliced green onions
2 cups shredded lettuce
2 tomatoes, coarsely chopped
1/2 lb. bacon, crisp-cooked and crumbled
2 cans (2 1/2 oz. each) sliced black olives, drained
1 Avocado, thinly sliced (optional)

Combine 1 1/4 cups Salad Dressing, tuna and green onion; mix until dressing is thoroughly absorbed. In a large salad bowl, layer ingredients as follows: 1 cup lettuce; combined tomatoes and olives, 1/2 of tuna-Salad Dressing mixture; combined bacon and avocado; 1 cup lettuce; remaining tuna-Salad Dressing mixture. Drizzle 1/2 cup of Salad Dressing over top of salad. Makes 4 to 5 servings.

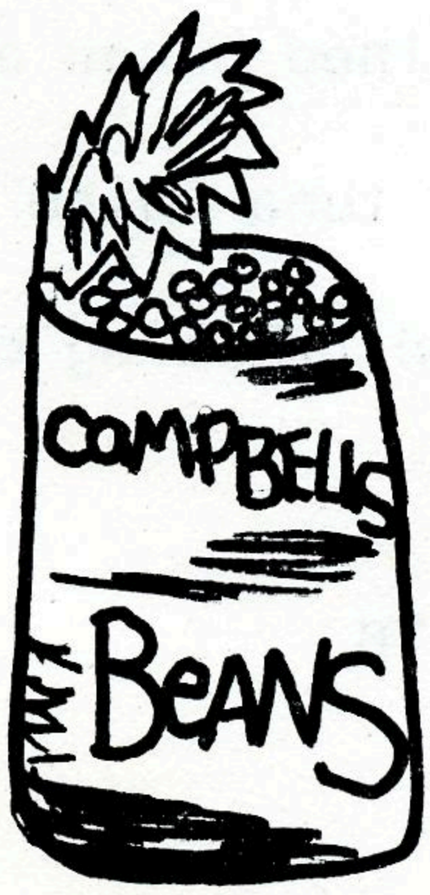
PAUL SMITH

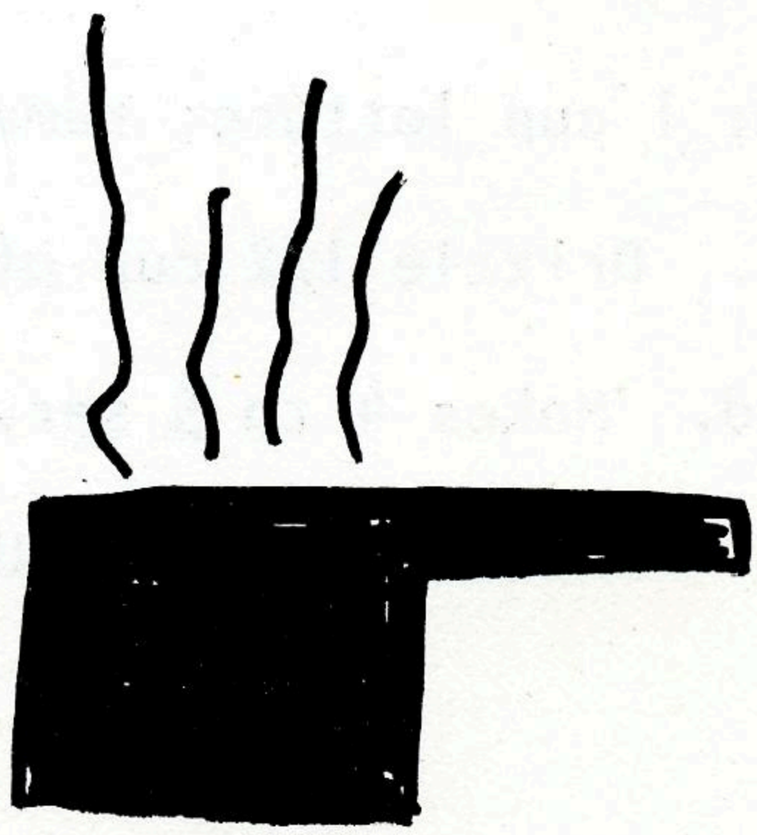
# THREE BEAN BAKE

1/2 lb. bacon
1 thin sliced onion (more if desired)
1 1 lb. 4 oz. can Campbells beans with sauce
1 1 lb. can red kidney beans
1 1 lb. can lima beans
1/4 lb. chopped American cheese
1/2 cup brown sugar
1/3 cup catsup
2 tsp. Worcestershire sauce

Cut bacon in pieces and fry until lightly browned; add onions. Fry until soft. Add to remaining ingredients and mix well. Place in a shallow baking dish. Bake at 350° for 30 min.

MARY TEAGUE



# Cookies

## WHOOPIE PIES

2 tbsp. Crisco
1 C. sugar
1 egg
1 tsp. vanilla
1 C. milk
2 C. flour
5 tbsp. cocoa
1¼ tsp. baking soda

Filling:

3/4 C. Crisco
3/4 C. Confectioner's sugar
½ tsp. vanilla
1 C. marshmallow fluff

Cream Crisco, sugar. Add egg, vanilla and milk. Mix dry ingredients together. Then mix into creamed mixture. Drop by tbsps. on ungreased cookie sheet. Spread to make cakes. Set oven 400°, cook 10-12 minutes. Yield--9 pies.

FRANCIS JONES

## SUGAR COOKIES

2¼ C. sifted flour
¼ tsp. salt
2 tsp. baking powder
½ C. shortening
1 C. sugar
2 eggs, beaten
½ tsp. vanilla
1 tbsp. milk

Mix shortening, sugar, eggs, vanilla and milk together. Then add sifted dry ingredients. Roll and cut. Sprinkle with sugar. Bake at 375° for 12 minutes. Makes 2½ dozen cookies.

JOSHUA TUOHY

# JELLY SMILES

2 boxes pie crust mix or your recipe (enough to make 2 pies)

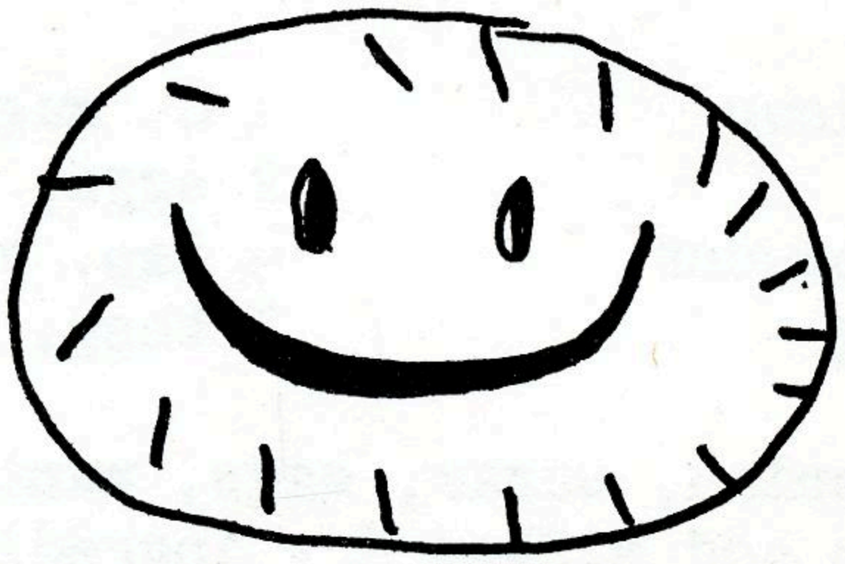
Jelly--any kind

You will need: A rolling pin, pastry board, fork, knife, and a large drinking glass or 4" diameter cookie cutter. Heat oven to 425°. Roll out about half of pastry on floured board. Cut dough with a large glass or cutter until you have many circles. (Don't roll too thin.) Put about 2 tbsp. jelly on one circle. Take second circle and cut a happy face with a knife. Dot eyes and nose and a curved slit for the smile.

Place over jelly on the first circle and seal edges with a fork dipped in flour. Lift smiles onto ungreased cookie sheet with a hamburg spatula.

Bake at 425° until brown and jelly is bubbly. About 10 minutes. Makes about 8 or 10 big smiles.

DOREEN WIGGINS



## PEANUT BUTTER COOKIES

½ C. margarine
3/4 C. peanut butter
½ C. sugar
1 egg
½ C. brown sugar
½ tsp. vanilla
1¼C. flour
3/4 tsp. baking soda
¼ tsp. salt

Thoroughly cream butter ,peanut butter, sugars, egg and vanilla. Sift together dry ingredients; blend into the creamed mixture. Shape into 1 inch balls. Roll in gramulated sugar. Place 2 inches apart on an ungreased cookie sheet. Press 5 peanut halves across each cookie or press criss-cross with fork lines. Bake at 375° for 10-12 minutes. Cool slightly--remove from pan. Makes about 4 dozen cookies.

SCOTT BURCHARD

## GINGER SNAPS

3/4 C. shortening
1 C. brown sugar
¼ C. molasses
1 egg
2¼ C. flour
2 tsp. baking soda
½ tsp. salt
1 tsp. ginger
½ tsp. cinnamon
½ tsp. cloves

Cream together first 4 ingredients till fluffy. Sift together dry ingredients; stir into molasses mixture. Form in small balls. Roll in gramulated sugar; place 2 inches apart on greased cookie sheet. Bake at 375° about 10 minutes. Cool slightly; remove from pan.

TRISHA SULLIVAN

## BUTTERSCOTCH REFRIGERATOR COOKIES

1 3/4 C. flour
1 tsp. baking powder
½ tsp. salt
½ C. soft butter or margarine
1 C. brown sugar
1 egg
½ tsp. vanilla
½ C. chopped walnuts

Sift flour, baking powder and salt together. Cream butter and brown sugar thoroughly. Add egg and vanilla, beating until light. Gradually add flour mixture, beating until blended. Add walnuts. Chill 30 minutes. Shape into 2 rolls 1½ inches in diameter and wrap in wax paper. Chill several hours or until firm. Cut in 1/8 inch slices. Bake on ungreased cookie sheets in moderate oven 375° for 10-12 mimutes. Makes 4 to 5 dozen cookies.

KATHERINE LABREE

## FORGOTTON COOKIES

2 egg whites
3/4 C. sugar
1 tsp. vanilla

Beat egg whites. Add sugar and vanilla. Beat together until it stands in peaks. Fold in 1 cup of chocolate bits. Drop by spoonfuls onto cookie sheet. Turn oven off and place cookies in oven. Leave overnight and do not open oven door. Preheat oven 350°.

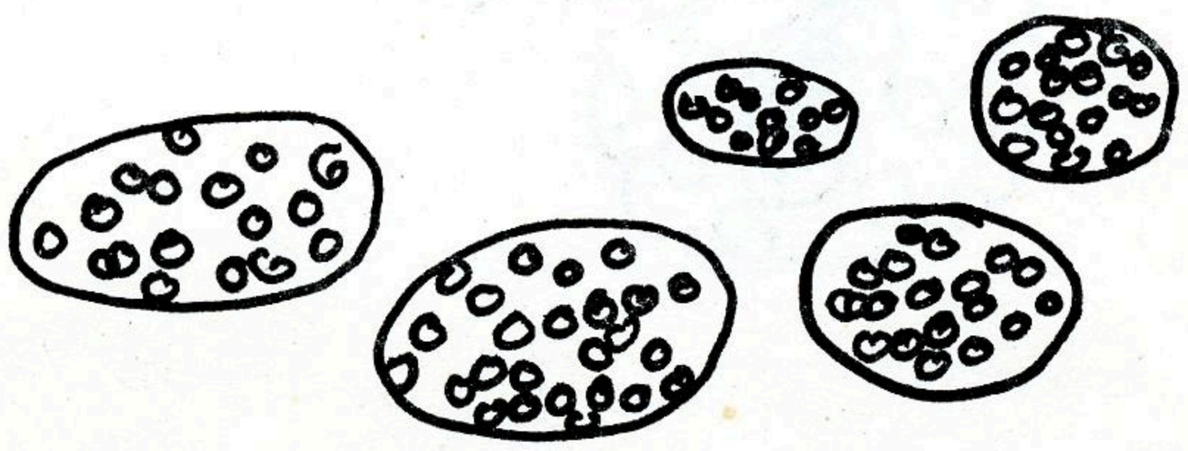
NICOLE BARNA

# M & M COOKIES

1 C. shortening
1 C. brown sugar
½ C. granulated sugar
2 tsps. vanilla
2 eggs
2¼ C. flour
1 tsp. baking soda
1 tsp. salt
1½ C. (3/4 lb.) M & M'S plain

In a large bowl mix 1 C. shortening and 1 C. brown sugar and ½ C. granulated sugar. Beat in 2 tsps. of vanilla and 2 eggs. In another bowl sift 2¼ C. of flour, 1 tsp. baking soda and 1 tsp. salt. Add dry ingredients to the sugar-egg mixture. Blend well. Stir in ½ C. of M & M'S. Drop rounded tsps. of cookie dough 2 inches apart on ungreased cookie sheet. Decorate tops with remaining candies. Bake on center rack of a moderate oven (375°) 10 minutes or until golden brown. Remove cookies with a spatula to wire racks; cool completely. After baking, some candies may be slightly cracked. This adds texture and interest to cookies--still the same delightful flavor.

LISA FURBUSH

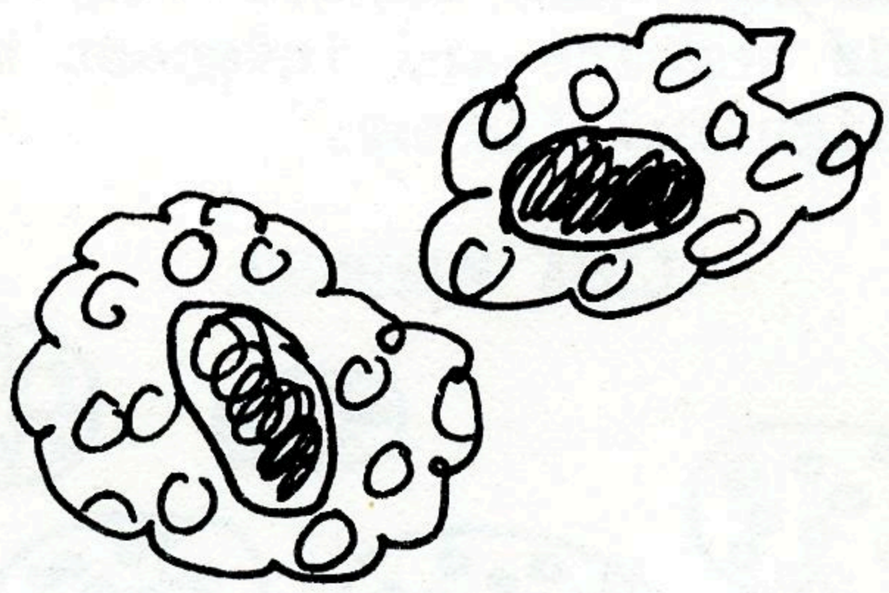


## JAM-FILLED COOKIES

1 C. Sugar
1 C. margarine or butter, softened
2 eggs
1 tsp. almond extract
2 C. Flour
1 tsp. baking powder
½ tsp. salt
5 C. Kix cereal
½ C. jam

Heat oven to 375°. Mix sugar, margarine, eggs, and almond extract in large bowl. Mix in flour, baking powder and salt. Refrigerate dough 15 minutes. Roll level tbsps. of dough in cereal, pressing lightly until well coated. Place about 1 inch apart on ungreased cookie sheet. Press thumb or finger gently into center of each cookie; fill thumbprints with jam. Bake until set and light golden brown, 10 to 12 minutes. Makes about 3 dozen cookies.

ROBERT HALE



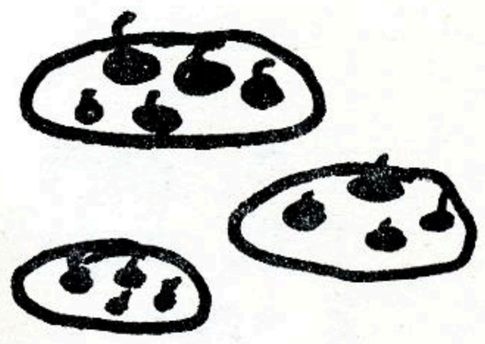
## MOLASSES SUGAR COOKIES

3/4 C. shortening
1 C. sugar
¼ C. Molasses
1 egg
2 tsp. baking soda
2 C. flour
½ tsp. cloves
½ tsp. ginger
1 tsp. cinnamon
½ tsp. salt

Melt shortening in saucepan over low heat. Remove from heat; allow to cool. Then add sugar, molasses and egg. Beat well. Sift together flour, soda, and spices. Add these to first mixture. Mix well and chill thoroughly. Form into 1 inch balls, roll in gramulated sugar and place on greased cookie sheet 2 inches apart. Bake in hot oven 375° for 8-10 minutes. Makes 4 dozen.

DEBBIE KAINO

## CHOCOLATE CHIP COOKIES



2/3 C. soft shortening (part butter)
½ C. gramulated sugar
½ C. brown sugar
1 egg
1 tsp. vanilla
1½ C. flour
½ tsp. soda
½ tsp. salt
½ C. chopped nuts
1 pkg. semi-sweet chocolate pieces

Mix shortening, sugars, egg, vanilla thoroughly. Mix flour, soda, salt; blend in. Add nuts and choc. pieces. With teaspoon drop 2 inches apart on ungreased baking sheet. Bake 8-10 minutes or until delicately browned. Cool slightly before removing from baking sheet. Makes 5 dozen cookies. Oven 375°

ROCHELLE JONES

## GINGER BREAD COOKIES

3 C. sifted flour
½ tsp. baking soda
½ tsp. salt
2½ tsp. ginger
½ tsp. nutmeg
½ C. soft butter or margarine
½ C. light brown sugar
1 egg
1 C. light molasses

Sift flour with baking soda, salt, ginger, and nutmeg. Set aside. Beat at medium speed; butter, sugar, and egg until light and fluffy. At low speed beat in molasses until smooth and well combined. Form dough into ball, wrap in wax paper and refrigerate over night. Keep refrigerated in four sections when rolling out. Preheat oven 375°; bake 10-12 minutes, or until nicely browned. Makes 3 dozen.

BILLY ROTH

## LEMONADE DROPS

1 C. soft margarine
1 C. sugar
2 eggs
2 3/4 C. flour (unsifted)
3/4 tsp. soda
1 sm. can lemonade concentrate (thawed)

Cream butter and sugar. Add eggs, one at a time beating after each addition. Sift flour, and soda together. Add to creamed mixture alternately with ½ c. thawed concentrate. Drop by tablespoonfuls about 1½ inches apart on ungreased baking sheet. Bake 10 mimutes or until edges are brown. Brush warm cookies with remaining concentrate. Sprinkle lightly with sugar.

CARRIE FORTIER

## DAD'S FAVORITE OATMEAL COOKIES

1 C. Flour
3 C. Oatmeal
1 C. packed brown sugar
½ tsp. salt
1 C. melted butter or margarine
1 tsp. baking soda
¼ C. boiling water

Pour the boiling water into the baking soda. Then combine all ingredients in a large bowl. Mix well. Roll into balls the size of walmuts. Press down with a fork. Bake in a 350° oven until golden brown.

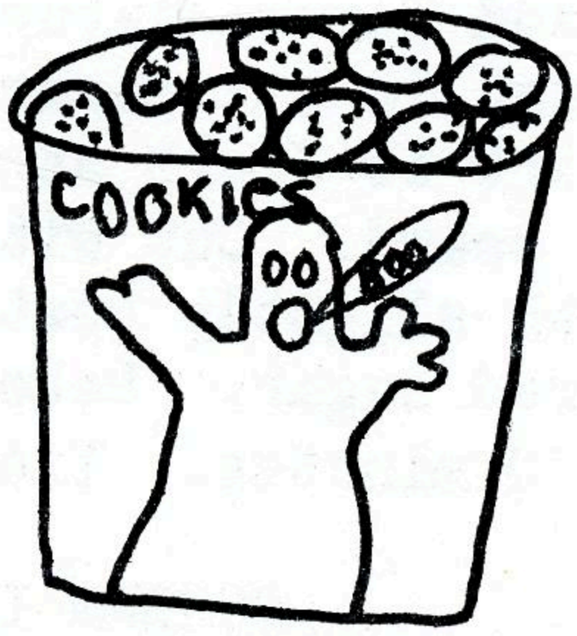
MARK WHITING

## PARTY COOKIES

1 C. Sugar
1 C. Brown Sugar
2 eggs
1 1/3 C. oil
1 tsp. baking soda
1 tsp. salt
3 C. Flour
1 tsp. vanilla

Mix together. Add 2 C. M & M'S. Bake at 375° for 10-12 minutes.

JOHN CUNNINGHAM

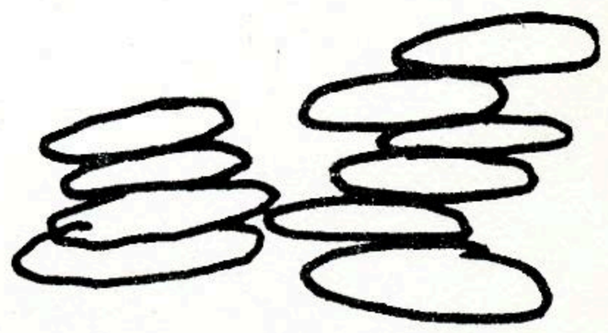


## BACHELOR BUTTONS

2¼C. Flour
1½ C. sugar
½ C. butter or margarine
1 tsp. baking powder
2. eggs
1 tsp. vanilla
Pink sugar and raisins

Cream butter and add beaten eggs. Sift and mix dry ingredients together--add to first mixture. Add vanilla and sugar. Mix well. Chill one hour. (Dough will be thick.) Drop from spoon onto greased cookie sheet. Bake 10 mimutes in 375° oven. Sprinkle cookie with tinted sugar and top with a plump raisin before baking.

LAURIE FURBUSH



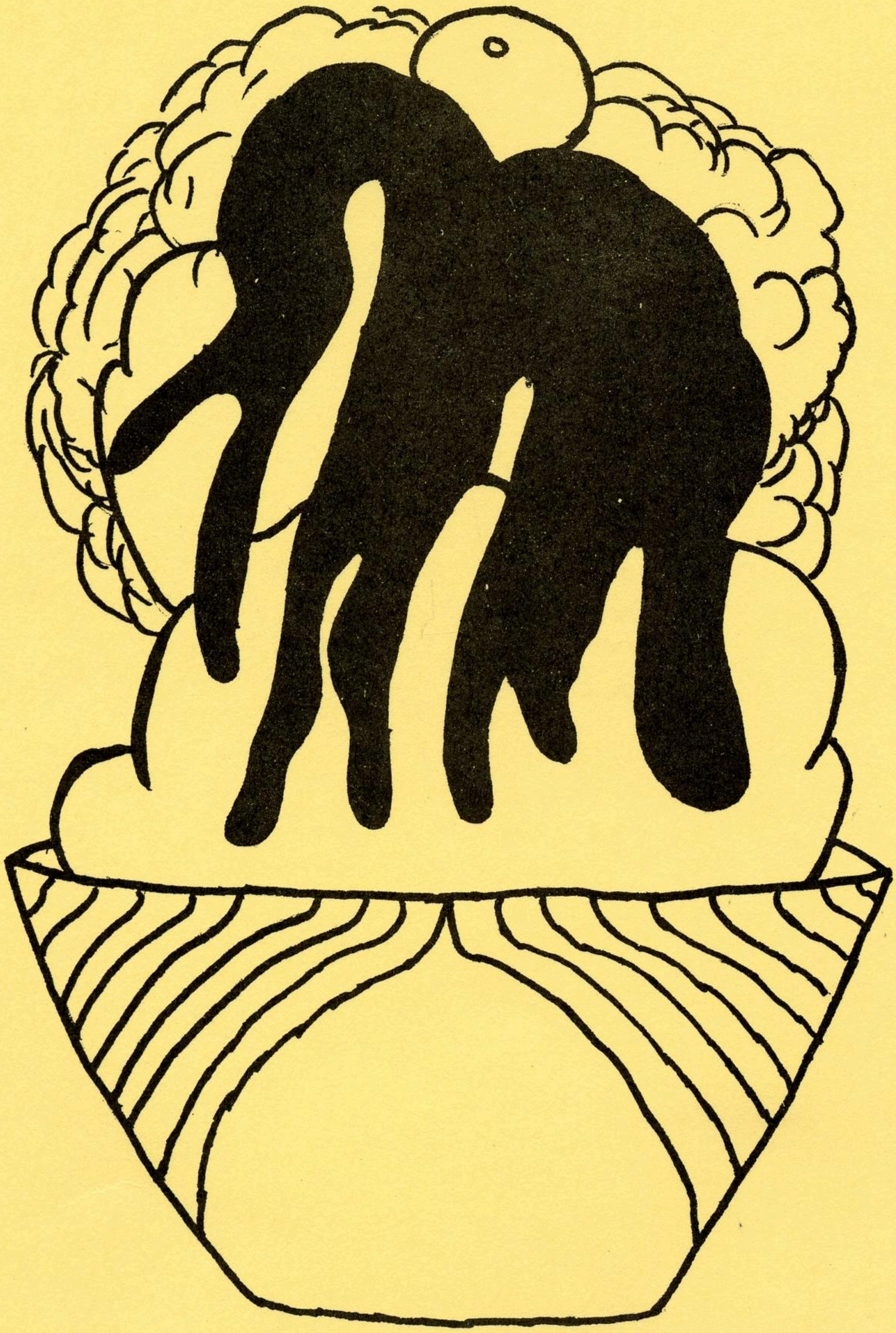
## GRANDMA'S SUGAR COOKIES

4 C. sifted flour
3/4 tsp. cream of tartar
1 tsp. cinnamon
1 tsp. salt
3 eggs
1 C. soft butter or margarine
2 C. packed light brown sugar
½ C. gramulated sugar
food coloring

Sift flour, cream of tartar, cinnamon and salt together. Cream butter and brown sugar thoroughly. Add 2 eggs and 1 egg yolk (reserve 1 egg white) beating until light. Gradually add flour mixture, beating after each addition. Wrap dough in wax paper and chill several hours. Roll out part of dough at a time 1/8 inch thick on lightly floured board. Cut with fancy cutters. Brush tops of cookies with slightly beaten reserved egg white. Sprinkle with colored sugar. Bake on greased baking sheets in hot oven 400°, 10 minutes. Yield: 3-4 dozen cookies.

DOREEN LABREE

# DESSERTS

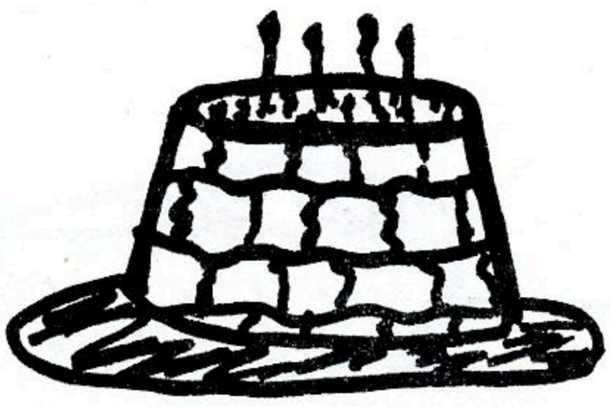


## AMAZING COCONUT PIE

2 C. milk
3/4 C. sugar
½ C. biscuit mix
4 eggs
¼ C. butter or margarine
1½ tsp. vanilla
1 C. coconut

Combine milk, sugar, biscuit mix, eggs, butter and vanilla in electric blender container. Cover and blend on low speed for 3 minutes. Pour into greased 9" pie pan. Let stand about 5 minutes; then sprinkle with coconut. Bake at 350° for 40 minutes. Serve warm or cool.

VICTOR C. SIMMONS



## LARGE BLUEBERRY CAKE

2 eggs
1 1/3 C. sugar
1 tsp. salt
1/3 C. shortening
3/4 C. milk
2 C. flour
3 tsp. baking powder
1 tsp. vanilla
1½ C. blueberries

Combine all ingredients in a bowl. Bake at 350° for 1 hour in a 9"x13" pan.

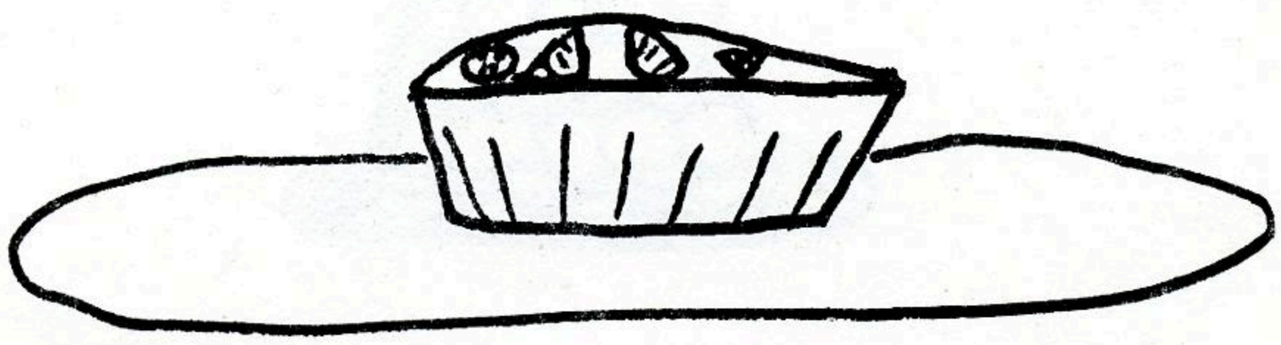
DAVID MONTAMBEAULT

## PISTACHIO SURPRISE

1 pkg. of pistachio instant pudding
1 15-oz. can crushed pineapple
1 C. miniature marshmallows
1 9-oz. Cool Whip

Combine pudding with pineapple and its juices. Then add marshmallows and Cool Whip. Chill 1 hour. You may mold it or freeze it ahead of time.

JONATHAN STYLE



## ICE CREAM PIE

1 pkg. (3 oz.) orange gelatin
1 pint vanilla ice cream
1¼ C. boiling water

Dissolve gelatin in boiling water. Add spoonfuls of ice cream gradually stirring until it is melted. Chill until mixture is thickened but do not let it set. Fold in: ½ C. bananas, ½C. oranges. Put in pie shell and set. Top with Cool Whip.

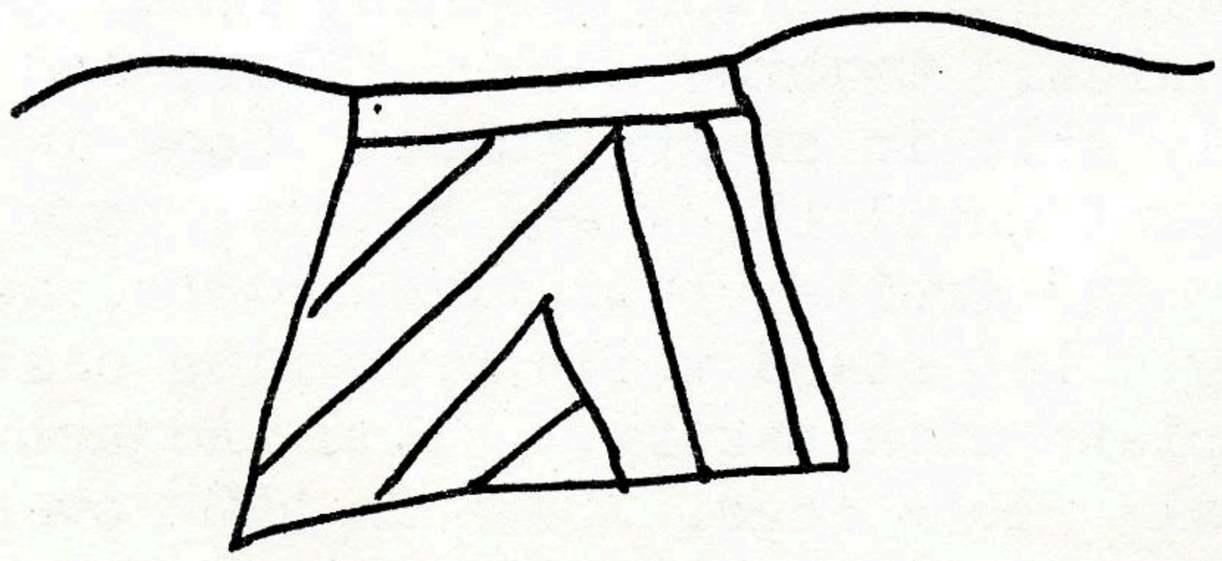
KEVIN TRYBULSKI

## PINEAPPLE UPSIDE-DOWN CAKE

1/3 C. butter
½ C. brown sugar (packed)
1 can (1 lb., 4 oz.) sliced pineapple, drained
(crushed pineapple may be used if well drained)
1 1/3 C. sifted flour
1 C. sugar
2 tsp. baking powder
½ tsp. salt
1/3 C. soft shortening
2/3 C. milk
1 tsp. vanilla
½ tsp. lemon flavoring (if desired)
1 egg

Heat oven to 350°. Melt butter in heavy 10" skillet or square pan. Sprinkle brown sugar evenly over butter. Arrange pineapple in attractive pattern on the butter-sugar coating. Measure flour by sifting. Sift flour, sugar, baking powder, salt into mixer bowl. Add shortening, milk, flavorings. Beat 2 minutes on medium speed. Add egg. Beat 2 more minutes. Pour batter over fruit. Bake 40-50 minutes. Immediately turn upside down on serving plate. Leave pan over cake for a few minutes. Serve with whipped cream if desired.

TIM SANTTI



## SNOW PUDDING

Make lemon or lime jello using 1 C. hot water and 3/4 C. cold water. Refrigerate until partially set. Beat 2 egg whites with 2 tbsp. sugar until stiff. Beat into jello using high speed. (Beat a long time - jello should be fluffy.)

Sauce: 1 - 4 3/4-oz. box of vanilla pudding and pie filling (not instant). Cook as directed, using ¼ C. less milk than called for. Pour over pudding.

SEAN MAHONEY

## CHERRY-PEACH PIE

1 1-lb., 4-oz. can pitted tart red cherries
1 1-lb. can sliced peaches
3/4 C. sugar
3 tbsp. all-purpose flour
¼ tsp. salt
2 tbsp. butter
4 drops almond extract
5 drops red food coloring
Pastry for 9" lattice-top pie

Drain cherries and peaches, reserving ½ C. of cherry juice. Combine sugar, flour, and salt; gradually stir in cherry juice. Cook and stir over medium heat until thick and bubbly; cook 1 minute longer. Add fruits, butter, extracts, and food coloring. Let stand while preparing pastry. Line 9" pie plate with pastry. Fill. Adjust lattice top; seal; flute edge. Bake in 400° oven for 40-45 minutes, or until bubbly in center.

PAMELA THORP

## KEY LIME PIE

Combine: 3 egg yolks
1/3 C. lime juice
1 can condensed milk

Fold in 3 egg whites, beaten stiff. Pour into purchased graham cracker crust. Bake in 350° oven for 5 minutes.

Note: I add 2 drops green food coloring. You may top with meringue, but we prefer whipped cream.

D. T. GALLUP

## ORANGE BAKED ALASKAS

1 pint vanilla ice cream or
1 pint orange, lemon, or lime sherbet
3 large oranges
3 egg whites
¼ tsp. cream of tartar
¼ C. plus 2 tbsp. sugar

Scoop ice cream into 6 balls; freeze until very firm, at least 5 hours. Cut oranges crosswise in half; cut thin slice from bottom of each half. Cut around edges and membranes; remove fruit and membrane from orange shells. Line bottom of each shell with fruit. Refrigerate. Heat oven to 500°. Beat egg whites and cream of tartar until foamy. Beat in sugar, 1 tbsp. at a time; continue beating until stiff and glossy. Do not underbeat. Place orange cups on ungreased baking sheet; fill each cup with an ice cream ball. Completely cover ice cream with meringue, sealing it to edge of shells. Bake 2-3 minutes or until meringue is light brown. Serve immediately. Makes 6 servings.

JAMEY RUSSELL

## COOL WHIP CAKE

1 white cake mix
1 med. Cool Whip
1 6 oz. package
1 pkg. instant vanilla pudding
1 large can crushed pineapple. drained
1 C. milk

Cook white cake mix in sheet pan. Let cake cool. Spread crushed pineapple on top of cake. Beat milk and pudding mix together and spread over pineapple. Spread Cool Whip over pudding layer and top with coconut.

HERB GUIMOND

## RED CAKE

1/2 C. shortening
2 eggs
3 tbsp. Nestle's Quik
2 1/4 C. flour
1 tsp. soda in 1 tsp. vinegar
1 1/2 C. sugar
1 oz. red food coloring
1 C. buttermilk
1/2 tsp. salt

Beat all ingredients together and bake in 9" or 10" pan for 25-30 minutes.

## FROSTING

1 stick soft butter
1 tsp. vanilla
3 tsp. flour
1/2 C. shortening
1 C. sugar
1/2 C. warm milk

LAURIE JOHNSON

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## OATMEAL PIE

1/4 C. melted butter
1/2 C. sugar
1/2 tsp. cinnamon
1/4 tsp. salt
1/2 tsp. cloves
1 C. maple syrup
3 eggs
1 C. quick-cooking oatmeal
unbaked 9" pie shell

Mix together the melted butter, sugar, cinnamon, salt, cloves and maple syrup. Beat the eggs, then add to the first mixture. Stir in the oats, making sure it is well mixed in, then pour into the unbaked pie shell. Bake at 350° F. for about 1 hour. Serve cool.

CHRIS DARGIE

## CARROT CAKE

1 C. sugar
1 1/2 C. cooking oil
4 eggs
2 C. flour
2 tsp. cinnamon
2 C. ground carrots
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt

Cream sugar and oil; add eggs and carrots. Combine flour and spices in a bowl. Mix dry ingredients with creamed mixture. Bake at 350° F. for 25-30 minutes in 2 9" round greased pans.

TONY LEAVITT

## JELLO LEMON CAKE

1 Duncan Hines Lemon Cake Mix
1 sm. pkg. lime jello
3/4 C. boiling water
1/2 C. cold water

Pour cake mix into 13" x 9" x 2" pan. Cool 25 minutes. While cake is baking, make jello with boiling water, adding cold water. Set aside. When cake is cool, make 1" holes and fill with jello. Refrigerate until cold. Add topping and return to refrigerator.

### Topping

1 sm. pkg. instant lemon pudding
1 1/2 C. cold milk
1 env. Dream Whip

Beat together about 8 minutes. Pour over cake and chill.

JENNIFER JOHNSON

## APPLE CRISP

4 C. sliced, pared, cored baking apples (about 6 med.)
2/3-3/4 C. br. sugar (packed)
1/2 C. rolled oats
3/4 tsp. nutmeg
1/2 C. flour
3/4 tsp. cinnamon
1/3 C. soft butter
cream, ice cream or hard sauce

Heat over to 350°. Place sliced apples in greased 8" square pan, or baking dish 10" x 6", or a 1 1/2 qt. baking dish. Blend remaining ingredients until mixture is crumbly. Spread over apples. Bake 30-35 min. or until apples are tender and topping is golden brown. Serve warm with cream, ice cream or hard sauce.

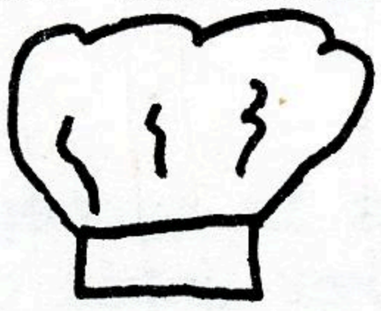
JIMMY JONAS

## TUTTI FRUTTI CAKE

2 C. & 2 tbsp. flour(sifted)
1 tsp. cinnamon
1 1/2 C. brown sugar(packed & sifted
2 eggs
1/2 C. raisins
1/2 C. currants
1 C. lightly drained crushed pineapple
1/2 tsp. salt
1 tsp. cloves
1 tsp. soda
1/2 C. butter
nutmeg
1 C. broken nuts

Preheat oven to 350° F. Resift flour with cloves, cinnamon, nutmeg, salt and soda. Cream butter and sugar, adding sugar gradually, until light. Beat in eggs. Sift flour mix into butter mixture in about 3 parts, alternating with thirds of pineapple, raisins and currants, and nuts. Bake in greased tube pan for about 1 hour.

RANDY GREGORY



## PINEAPPLE ICING

Sift: 2 C. confectioners' sugar

Beat until soft: ¼ C. butter

Add the sugar gradually to the butter. Blend until creamy.

Beat in: 1 tsp. lemon juice
1/8 tsp. salt
½ tsp. vanilla
½ C. chopped drained pineapple

Let stand for 5 minutes. Beat the icing until creamy. Add more sugar if necessary. Makes about 1½ cups.

# MAYONNAISE CAKE

2 C. flour
1 C. sugar
1 1/2 tsp. baking powder
1 C. mayonnaise
2 tsp. vanilla
1/2 tsp. salt
4 tbsp. cocoa
1 1/2 tsp. baking soda
1 C. cold water

Sift dry ingredients together and add mayonnaise, cold water and vanilla. Mix well by hand until well blended. Bake at 350° 20-30 minutes(don't overbake). Use two 8" cake pans.

## Icing

1 C. sugar (granulated)
1/4 C. butter
1/4 C. cocoa
1/4 C. water

Place ingredients in saucepan; boil slowly 1 minute. Beat with mixer until of spreading consistency. Frost tops of layers, only. (If you overbeat, add a little hot water to thin).

KATIE SULLIVAN

# ORANGE KISS ME CAKE

1 large orange (with peel)
1/3 C. walnuts
1 tsp. baking soda
1 C. sugar
1 C. milk
(save juice of orange for top)
1 C. raisins
2 C. flour
1 tsp. salt
1/2 C. shortening
2 eggs

Grind orange, raisins and nuts. Sift flour, soda, salt, and sugar. Add shortening and 3/4 C. milk. Beat two minutes and then add eggs and 1/4 C. milk. Beat two minutes and fold in orange mixture. Pour into greased and floured pan.

## Orange Nut Topping

1/3 C. orange juice
1 tsp. cinnamon
1/3 C. sugar
1/4 C. nuts

Drip orange juice over cake. Combine sugar and cinnamon with nuts and sprinkle over cake.

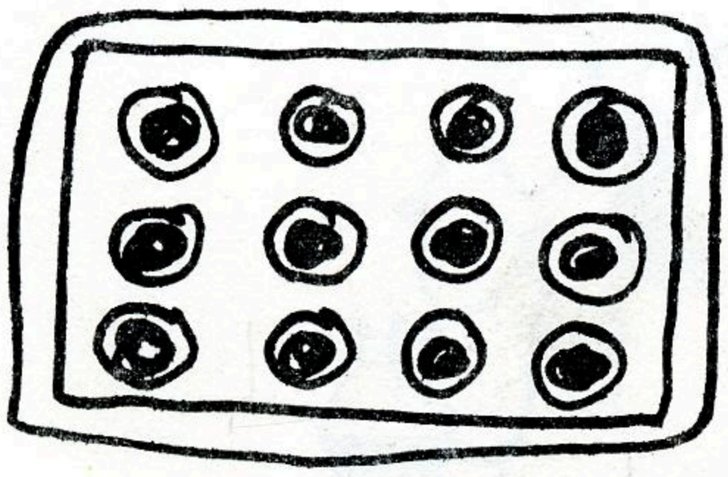
BRENDA ALMSTROM

# WOWIE CUPCAKES

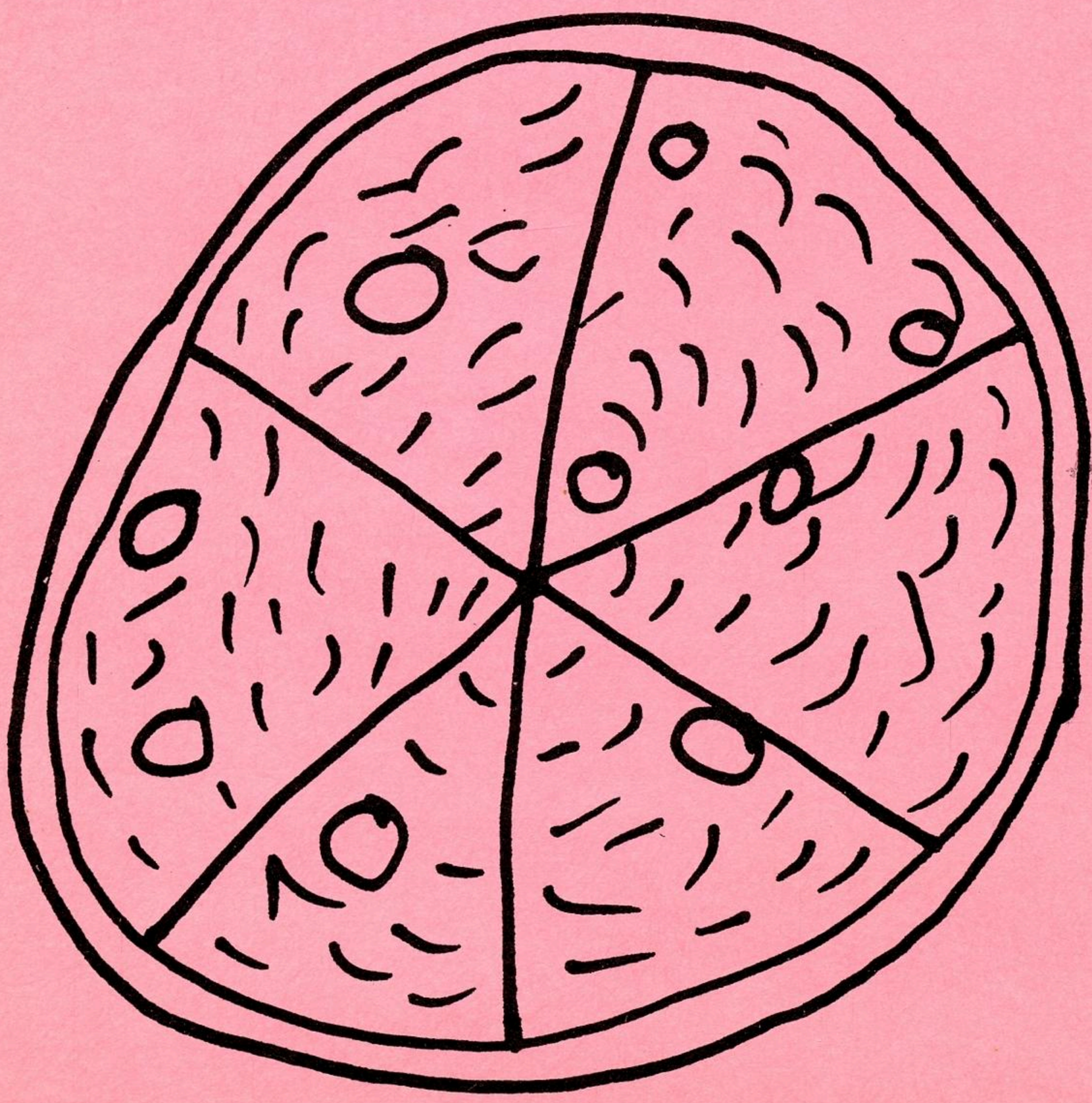
2 C. sugar
3 C. flour
3/4 C. Hershey's Cocoa
2 C. cold water
2/3 C. Wesson Oil
1 tsp salt
2 tsp baking soda
2 tbsp vinegar
2 tsp vanilla

Put all ingredients in a large mixing bowl. It doesn't matter which order you put them in. Stir to blend. Mix with an electric mixer for two minutes at a medium speed. Fill each cupcake paper 2/3 full with batter. Bake at 360° for 20-25 minutes. This yields 28-30 cupcakes. You can use this recipe to make two layer cakes.

KEITH BUNGAY



# Foreign Foods



## PIZZA BUTTER

3 sticks softened butter or margarine
2 sm. cans tomato paste
1 c. shredded Mozzarella cheese
½ tsp. garlic powder
½ tsp. oregano

Blend together. Store in refrigerator. This is great on English muffins, crackers, etc.

LISA KINGSBURY

## CHINESE CHEWS

2 eggs
5 tbsp. flour
1 c. nuts, chopped
¼ tsp. salt
1 c. brown sugar
1 c. dates, chopped
½ tsp. baking powder

Beat eggs well; add sugar gradually. Then add dates and nuts. Add flour slightly rounded after sifting, along with baking powder and salt. Bake for 17 minutes in moderate oven.

SHIRLEY MURRAY

## FRENCH CHERRY PIE

1 pkg. (15 oz.) cream cheese
1 tsp. vanilla
1 c. confectioners sugar
1 c. whipped cream
1 pie shell (graham cracker)
1 can cherry pie filling

Blend together cream cheese, vanilla and confectioners sugar. Then add whipped cream. Blend, spread in pie shell, top with pie filling. Refrigerate.

DONALD BOWSER

# IRISH BREAD

4 C. flour
1 C. sugar
2 eggs
½ C. milk
1 C. light raisins
4 tbsp. baking powder
1 tsp. salt
1 C. light cream
¼ lb. butter
2 tbsp. caraway seeds

Mix the flour, baking powder, sugar and salt. Fold in the butter with a pastry blender. Mix the other ingredients in well. Spoon into a well-greased iron skillet. Bake at 450° oven for 1 hr. to 1¼ hr. (2 tbsp. cinnamon, allspice or chopped nuts may be substituted in place of the caraway seeds if desired)

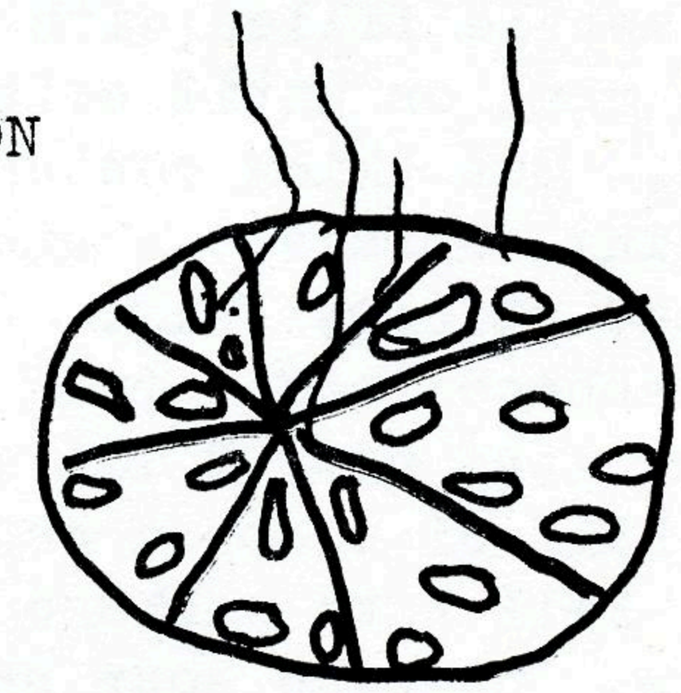
JAMIE MONTAMBEAULT

## SWISS FONDUE

2 c. Swiss cheese, grated (1/2 lb.)
1 1/2 tsp. flour
1 clove garlic
3/4 sauterne or white wine
1/4 tsp. salt
1/2 tsp. Tabasco sauce
1/8 tsp. nutmeg
1 loaf of French or Italian bread

Toss cheese with flour. Rub skillet or blazer of chafing dish with garlic; pour in wine. Heat over low heat until almost boiling. Add cheese; stir until melted. Add salt, Tabasco, and nutmeg. Cut bread into bite-size (1") cubes with crust on each piece. To serve, spear bread cube with fondue fork, bamboo sticks, or toothpicks, and dunk. If fondue becomes too thick, add more sauterne.

KIM BRITTON



## LITTLE PIZZAS

English muffins
tomato slices
American cheese slices
bacon

Layer 1/2 an English muffin (or slice of bread) with a slice of cheese, tomato and strip of bacon cut in half. Place on cookie sheet, and broil until bacon curls and edge of cheese turns brown. Great for hearty warm snack at a party!

BILLY AUSTIN

# STUFFED CABBAGE ROLLS (Gotabki)

1 whole head cabbage (4 lbs.)
1 onion, chopped
2 tbsp. oil
1½ lbs. ground beef
½ lb. ground pork
1½ c. cooked rice
1 tsp. salt
¼ tsp. pepper
2 cans tomato soup
2½ c. water

Remove core from cabbage. Place whole head in large kettle filled with boiling salted water. Cover, cook 3 min. or until softened enough to pull off leaves. Cut thick center stem from each leaf. Chop remaining cabbage. Saute onion in oil. Add meat, rice and spices. Mix. Place heaping tablespoonful on each cabbage leaf. Tuck sides over filling while rolling leaf around filling. Secure with toothpicks. Place half of chopped cabbage on bottom of large Dutch oven. Fill with cabbage rolls. Cover with remaining cabbage. Combine soup and water. Pour over rolls. Cover and bring to boiling. Reduce heat and simmer 1½ hrs. Serve rolls with sauce. 15 servings.

BETH ALMSTRONG

ما ما

## MEXICAN SOUP

1 lb. hamburg
1 lg. can stewed tomatoes
1 med. can red kidney beans
3-4 green peppers, diced
4-5 med. sized potatoes, diced
4 onions, diced
3 pts. to 2 qts. water (as you go)
1 lg. tbsp. flour
1 tbsp. sugar

Put tomatoes and beans on stove in large pot. Add 1 pint water. Let cook slowly for a half hour. In an iron pot or frying pan, put 1 tbsp. fat or oil. Brown onions and peppers, add hamburg and 1 tbsp. sugar. When brown, add 1 lg. tbsp. flour. Add hamburg mixture to tomato mixture. Add potatoes. Cook soup slowly for 1 hr., adding water as needed. Serve with French bread and salad.

CHIP WYMAN

## BAKED CHEESE FONDUE

12 slices white bread
3/4 lb. processed cheddar cheese, thinly sliced
3 eggs, beaten
3 c. milk
1/2 tsp. salt
1/4 tsp. pepper
Sage, as desired
1 tbsp. butter or margarine

Grease an 8x12x2" baking dish. Trim crusts from bread. Lay 6 slices of bread in dish; cover with cheese. Top with remaining bread. Combine eggs and milk. Add seasonings and pour over bread. Dot with fat. Bake in moderate (350° F.) oven 45 min. to 1 hr., or until set. Makes 5-6 servings.

ANGEL GROSS

## GERMAN POTATO PANCAKES

3 eggs, separated
1 tsp. salt
1 tbsp. sugar
3 c. milk
2½ c. sifted flour
1 tbsp. melted shortening
3 c. raw grated potatoes

To well-beaten egg yolks add salt, sugar and milk. Gradually add flour and shortening; beating well. Stir in grated potatoes; fold in stiffly-beaten egg whites. Bake at once on greased, hot griddle. Finely-chopped onions are sometimes put on top of batter on griddle. Serve hot, with meat. Yield: about 2 doz. pancakes.

LISA MATTILA

## QUICHE LORRAINE

1½ c. grated Swiss cheese
8 slices crisp bacon, crumbled
1 unbaked 9" pie shell
3 eggs
½ c. milk
¼ tsp. pepper
dash of cayenne
½ tsp. dry mustard
1 c. heavy cream
½ tsp. salt

Sprinkle cheese and bacon in pie shell. Beat remaining ingredients together and pour into pie shell. Bake in moderate oven (375°) for 45 minutes, or until firm and browned. Makes 6 servings.

JESSE FRENCH

# TOUCHE' (French Pork Pie)

Filling:

2½ lbs. ground pork (raw)
2 tsp. salt
1 level tsp. allspice
½ C. water
7 med. onions
½ tsp. pepper
1 rounded tsp. cinnamon

Combine all ingredients and cook 2½ hours in a large kettle on top of stove. Drain off all fat. Add 1 large boiled potato, mashed.

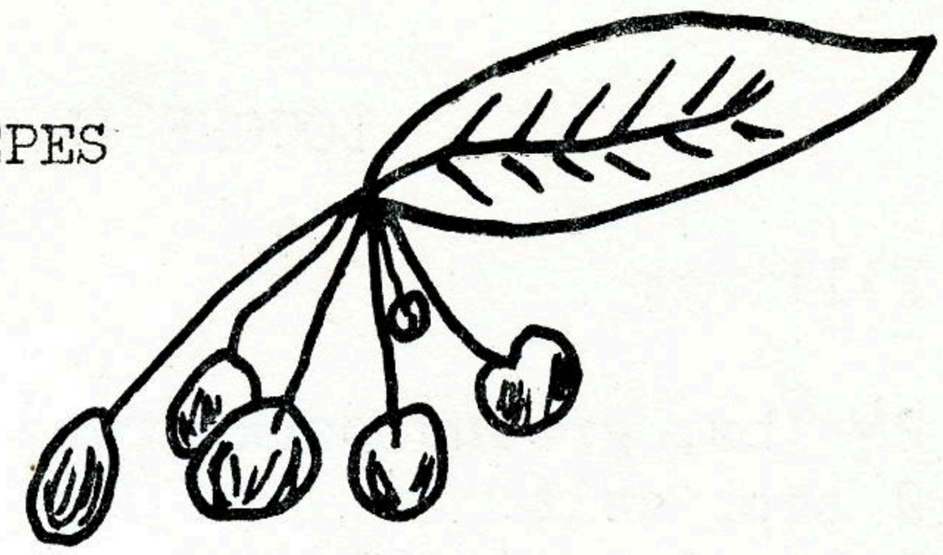
Crust:

6 C. flour
½ tsp. salt
3/4 C. lard (not shortening)
Cold water

Fill unbaked pie shell with 1/3 pork mixture. Add top crust. Flute edges and cut slits in center of top to allow steam to escape. Bake in a 400° oven for approximately 35 min. or until golden brown. Makes three 2-crust pies.

LAURA MUZZEY

# CHERRY CREPES



1 c. dairy sour cream
1/3 c. brown sugar (packed)
1 c. Bisquick baking mix
1 egg
1 c. milk
1 can (21 oz.) cherry pie filling
1/4 c. orange-flavored liqueur

Heat oven to 350° F. Blend sour cream and brown sugar; set aside. Beat baking mix, egg and milk with beater until smooth. Spoon 2 tbsp. batter into hot, lightly greased 6-7" skillet. Rotate pan until batter covers bottom. Bake until bubbles appear. Gently loosen edge; turn and bake other side. Spoon 1 tbsp. sour cream mixture onto half of each crepe; roll up. Place crepes, seam-side down, on ovenproof platter. Bake about 5 minutes. In chafing dish or saucepan, heat pie filling until warm. Heat liqueur just until warm; pour slowly over pie filling and ignite immediately. Do not stir. Spoon sauce and cherries over crepes. Makes 12-15 crepes.

For strawberry crepes: Substitute 2 c. sliced, fresh strawberries and 1/2 c. sugar for cherry pie filling; decrease liqueur to 2 tbsp.

BUDDY RUSSELL

## SWEDISH MEATBALLS

1 lb. ground chuck
1 egg
1 tsp. maple syrup
dash of soy sauce
3/4 c. bread crumbs
1/2 tsp. salt
1/2 sm. can tomato sauce

Sauce:
1/2 sm. can tomato sauce
1/4 c. vinegar
dash of soy sauce
1/2 c. maple syrup
dash of onion salt

Mix ingredients together and form into small balls. Brown in oil and simmer in the sauce for a half hour.

KIRSTEN SVENSON

## HE-MAN SPANISH RICE

1 lb. ground beef
1/2 c. chopped onion
1/4 c. chopped green pepper
1 tsp. salt
1/8 tsp. chili powder
1/2 sm. clove garlic, minced
1 can (10½ oz.) condensed tomato soup
1 c. water
1 tsp. Worcestershire sauce
1/3 c. rice

Cook beef, onion, green peppers, salt, chili powder and garlic in skillet until beef is browned. Stir to separate meat particles. Add remaining ingredients; cover. Cook for 30 minutes or until rice is tender, stirring often. 3-4 servings.

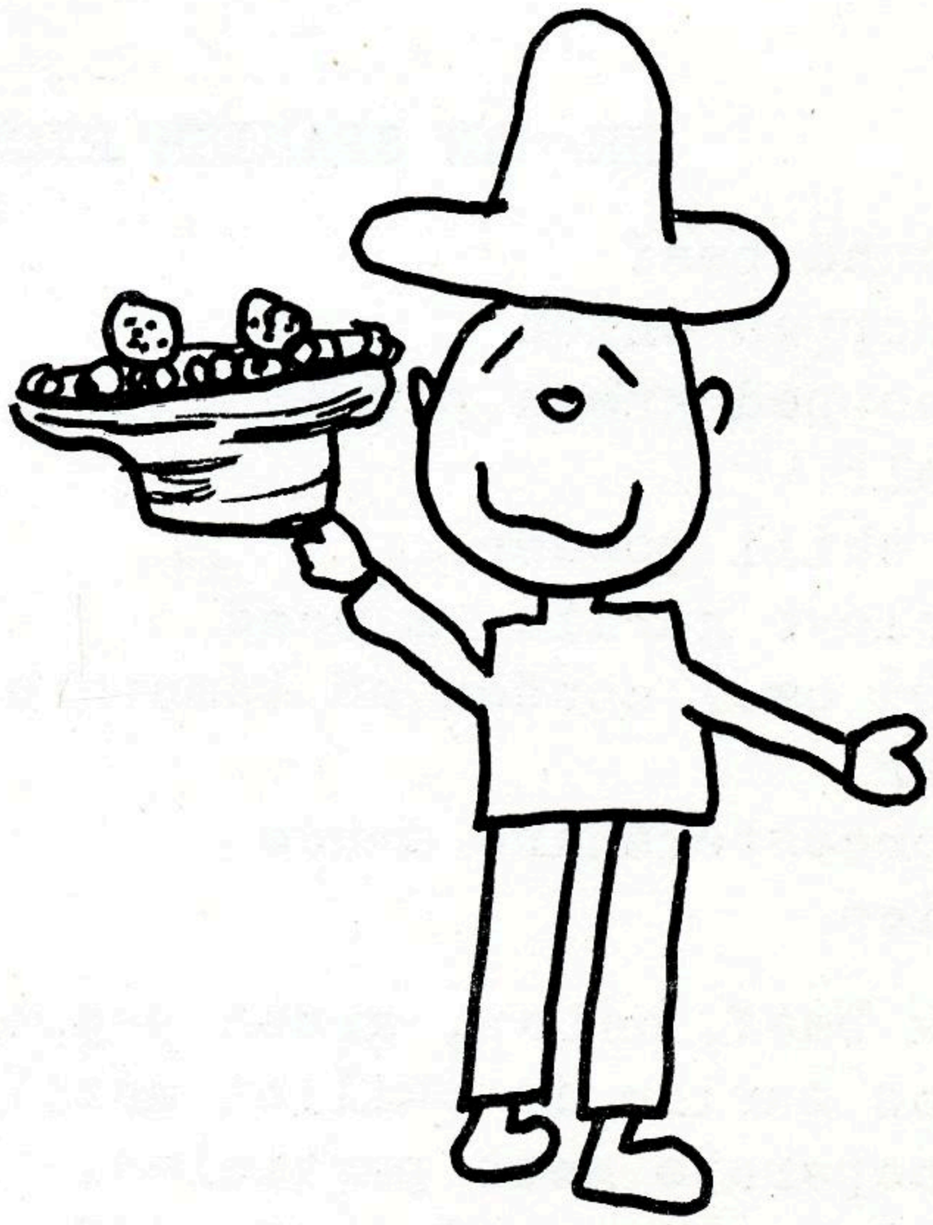
BRENT HAND

## SFAGATO (Egg & Hamburg Casserole)

3/4 lb. hamburg
1 tbsp. oil
1 sm. to med. onion, finely chopped
3/4 can tomato sauce
1 tsp. dried dill weed (or fresh dill weed)
Salt & pepper
Dash of oregano
8 eggs, beaten

Chop and brown hamburg and onion in oil; add spices and tomato sauce and one can of water. Simmer until most of the liquid is absorbed. Put beaten eggs in shallow baking dish; sprinkle meat mixture over eggs. Do not stir. Bake at 350° F. for 25-30 min. or until eggs are done. This is good either warm or cold.

BETTY ANDREWS



## CHILE-CON-CARNE

1 lg. can tomatoes
1½ lbs. hamburg
1 tsp. chili powder
1 onion, diced
1 lg. can kidney beans
salt & pepper to taste

Place onions and oil in frying pan; simmer. Add hamburg and cook. Place tomatoes in blender, then simmer in pan. Add chili powder, salt and pepper, kidney beans, hamburg and onions. Simmer for about 20-30 minutes. Let it sit for a few minutes before serving.

MATT ANDRUS

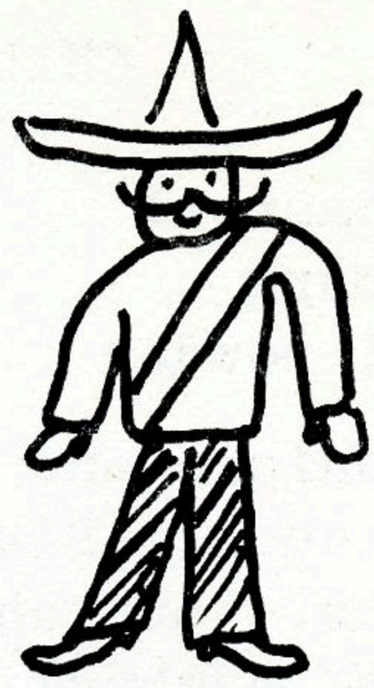
## RITZ TORTE

20 Ritz crackers
1 tsp. vanilla
3 egg whites
½ pt. whipping cream
1 tsp. baking powder
1 c. chopped walnuts
1 c. sugar
sweet chocolate

Crush crackers and add baking powder, vanilla, and chopped walnuts. Beat egg whites; gradually add sugar. Beat until stiff. Fold egg mixture into cracker mixture. Bake in greased 8X8 inch pan for 30 min. at 350° F. Let cool. Whip the cream until stiff. Grate chocolate on top. Chill

KRISTEN OSTROM

## TACOS



1 lb. ground beef (chuck)
1 med. onion, chopped
1 clove garlic, chopped
shortening
20 tortillas
½ lb. longhorn cheese, grated
shredded lettuce
1 sm. can taco sauce

Brown ground beef, onion and garlic in skillet; season with salt and pepper. Set aside; keep warm. Melt enough shortening in small skillet to measure ½ inch deep. Cook tortillas in hot shortening until crisp on both sides; fold over into half-moon shapes. Place 2 tbsp. ground beef mixture into each tortilla; add cheese and lettuce. Spoon hot taco sauce over lettuce. Yeild: 5-6 servings.

RAY SMITH

## TABBOOLEH (salad)

This recipe comes from a Saudi woman whose husband worked for the university where we lived for four years. It is often served as an appetizer.

1 c. cracked wheat (burghul)
¼ c. lemon juice
¼ c. olive oil
large bunch of parsley, chopped (about 2 c. chopped)
1 large tomato, chopped
salt to taste
optional: chopped green onions and cucumbers

Rinse burghul, strain, and let soak for half an hour. Drain and mix with the rest of the ingredients. Serve on a lettuce leaf.

ALEX DOYLE

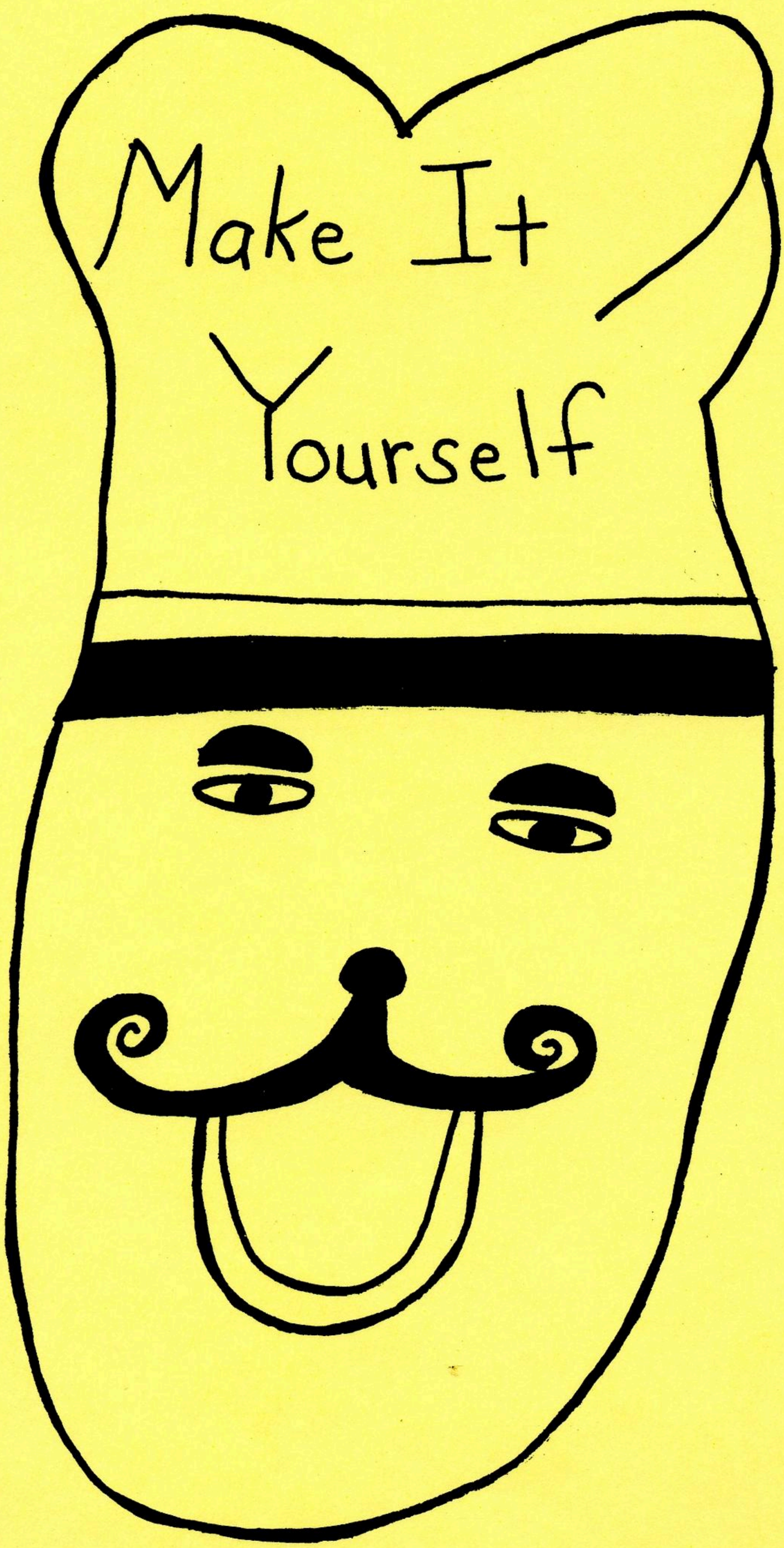
## CHINESE PINEAPPLE WITH SWEET & SOUR SAUCE

2 tbsp. vegetable oil
1 lg. green pepper, cut into thin strips
1 broiler-fryer chicken, skinned, boned and cut-½" cubes
1 8oz. can pineapple chunks, drained

Sauce:
½ c. chicken broth
¼ c. pineapple juice
¼ c. dry sherry or white wine (optional)
1 tbsp. vinegar
1 tbsp. cornstarch in 2 tbsp. cold water
2 tbsp. orange marmalade
1 tbsp. soy sauce
1 tbsp. grated ginger root

Heat oil in wok and stir-fry green pepper for 1-2 min. Push aside. Stir-fry chicken cubes 3-4 min., until done. Return green peppers to the chicken; add pineapple. Combine sauce ingredients and add to the wok. Heat and stir until sauce is thickened, and clear. Serve immediately with rice.

HERB STILES


Make It
Yourself

## PINEAPPLE COLE SLAW

1 medium size cabbage
1 12 oz. can crushed pineapple
½ C. salad dressing

Wash cabbage and shred it. Place in large bowl. Add pineapple and juice from can over cabbage. Toss this. Add ½ cup salad dressing. Chill in refrigerator until ready to serve. 4 - 6 servings.

CHARLENE GREGORY

## GARDEN MACARONI SALAD

3/4 C. Hellmann's Real Mayonnaise
1 tsp. salt
¼ tsp. basil leaves
8 ozs. Mueller's Elbow Macaroni, cooked & drained.
1 C. diced cucumber
1 C. sliced celery
¼ C. diced green pepper
¼ C. sliced radishes
2 tbsp. sliced scallions
2 tomatoes, diced

Stir together first 3 ingredients. Add remaining ingredients. Cover; chill, Makes about 8 cups.

ROBIN HALE

## PARTY MIX

2 C. Corn Chex
2 C. Rice Chex
2 C. Wheat Chex
1 C. pretzel sticks and/or salted nuts

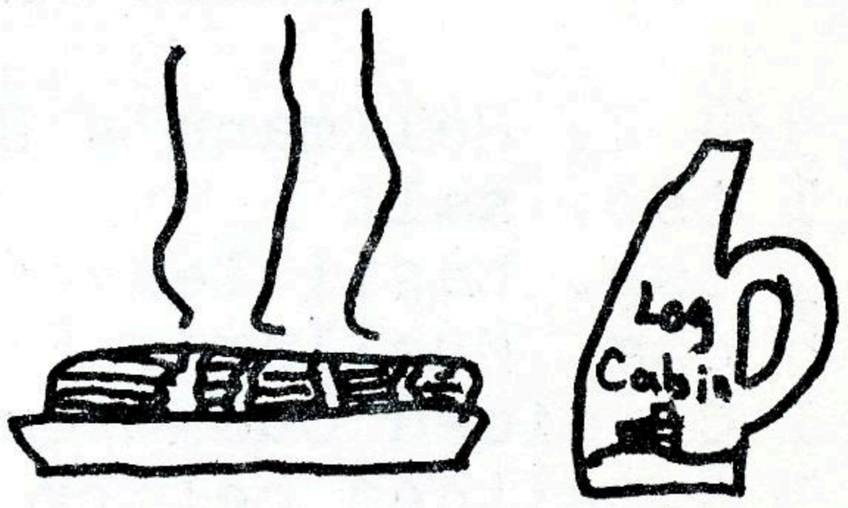
6 tbsp oleo
1 tsp. seasoned salt
2½ tsp. soy sauce
¼ tsp. onion powder or garlic powder

Melt oleo in electric skillet at 200 Stir in seasonings. Blend well, add Chex and pretzels or nuts. Mix until pieces are coated. Cover skillet, leaving lid vents open. Heat at 250 for 15 minutes. Stir midway. Cool on absorbent paper.

NOTE: A large skillet on the range top may be used. After pieces are coated with oleo and seasoning, heat and stir for 10 minutes over low heat; then cool.

CRYSTAL DAIGNAULT

## FRENCH TOAST

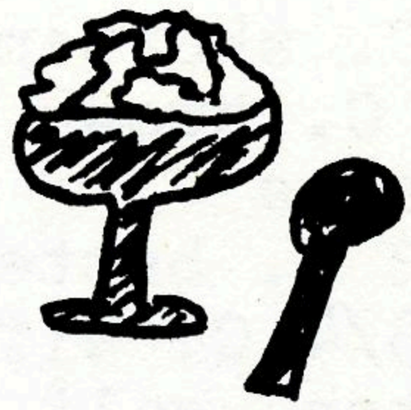



1 egg
¼ C.. milk
¼ C. PDQ Eggnog Beads
dash cinnamon

Beat all ingredients with a fork until well mixed. Grease frying pan and heat. Dip bread in mixture, fry until golden brown.

LISA PHILLIPS

## APPLESAUCE



8 large apples
1/2 cup water
3/4 C. sugar

Wash and quarter apples. Place in saucepan with water, cover, simmer until tender. Add sugar and cook a few minutes longer. A dash of cinnamon or nutmeg may be added to apples during cooking. Serve hot or cold. Serves 6.

STEPHEN WOODS

## FANCY SALAD

cottage cheese
lettuce
tomatoes
peppers
olives
serving platter

Scoop cottage cheese into a mound in middle of platter. Tear lettuce leaves apart and place around cheese. Cut tomatoes and peppers into slices and place on top of lettuce. Place olives all around. Serve with favorite salad dressing.

BRENDA BARRY

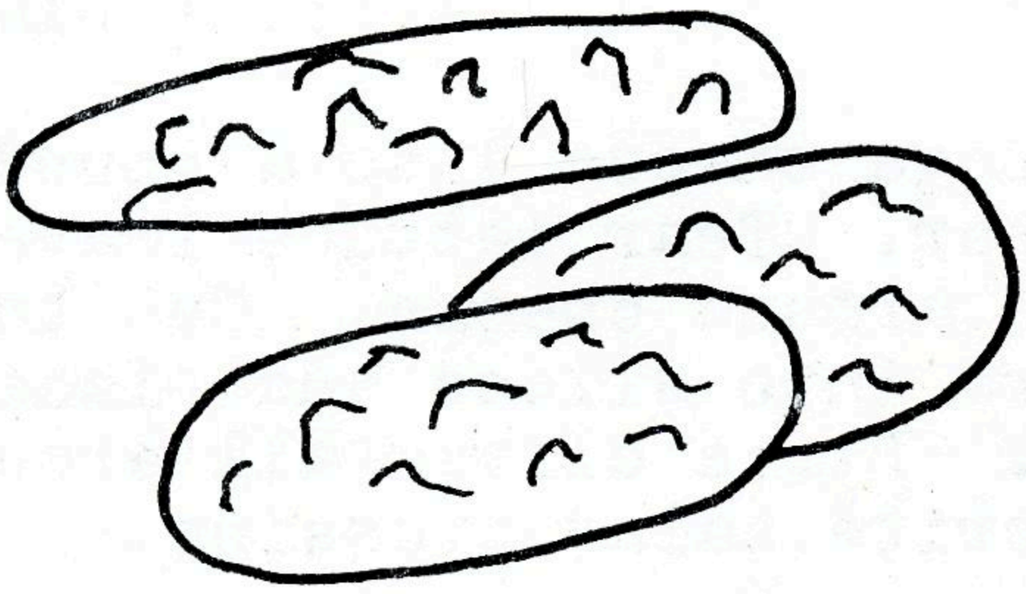
# OATMEAL COOKIES

1 C. shortening
1½ C. brown sugar
2 eggs
1/2 C. buttermilk*
1 3/4 C. sifted flour
1 tsp. salt
1 tsp. grd cinnamon
1 tsp. grd nutmeg
3 C. quick-cooking rolled oats
1 C. raisins
½ C. chopped walnuts*

Cream together shortening, sugar and eggs until light and fluffy. Stir in buttermilk. Sift together dry ingredients; stir into creamed mixture. Stir in oats, raisins and nuts. Drop from tablespoon 2" apart on a lightly greased cookie sheet. Bake in hot 400° oven about 8 minutes. Cool slightly - remove from pan. Makes about 60 cookies.

* Buttermilk - or use sweetmilk.
* Walnuts are optional.

AMY MACKINNON



# CRAZY CAKE

1½ C. flour
1 C. sugar
3 tbsp. unsweetened cocoa
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
1 tsp. vinegar
5 tbsp oil
1 C. cold water
1 tsp vanilla

In an ungreased 8 x 8" pan, combine flour, sugar, cocoa, baking soda, baking powder and salt.

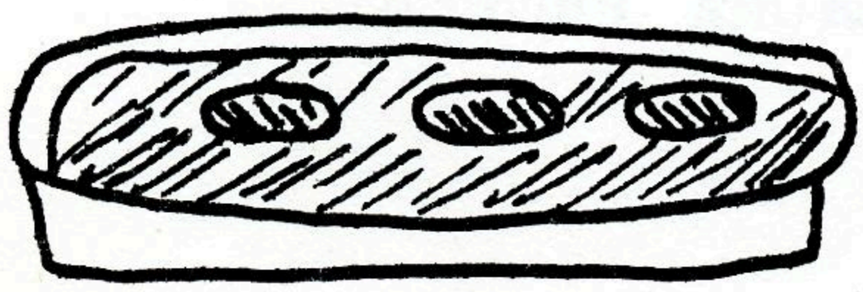
Make 3 holes in mixture; pour oil into one, vinegar into another and vanilla into the.third.

Add cold water and mix well with the spoon until blended.

Bake in preheated oven at 350° for 35-40 minutes.

Frost with cream cheese frosting.

ELIZABETH CAREY



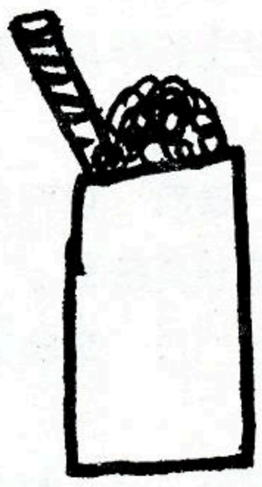
## ORANGE JULIUS

1 C. ice cream
2 C. club soda
½ C. Tang

Mix all ingredients in a blender.

Makes about three cups.

TREVOR DAVEY



## BANANA MILK SHAKE

1 ripe banana
1 C. cold milk
1 scoop vanilla ice cream

Blend the banana and the milk together in an electric blender. If you do not have a blender, mash the banana and mix in the milk until smooth. Add 1 scoop of ice cream and blend together til the mixture is smooth but still thick. Pour into a tall glass.

LAURA PROPER

## WINTER STRAWBERRIES

1½ C. ground walnuts
1½ C. grated coconut
1 can sweetened condensed milk
3 pkgs (3 oz.) strawberry jello
1 tsp vanilla

Combine all together and chill. Shape like strawberries and roll in red colored sugar. Use pieces of candy spearmints for stems. Absolutely delicious!

ROBIN RIPLEY

## ROCKY ROAD

4 4½ oz. milk chocolate bars
3 C. tiny marshmallows
3/4 C. coarsely broken California walnuts

Partially melt chocolate over hot water; remove from heat and beat till smooth. Stir in marshmallows and nuts.

Spread in buttered 8 x 8 x 2 inch pan. Chill. When firm, cut in squares.

CHARLENE DEANE

# BUTTER TARTS

<u>Pie Crust Dough</u>
2 C. flour
1 C. shortening
dash salt
water

<u>Filling</u>
½ C. butter
1 C. dark brown sugar
1 tsp. vanilla
1/3 C. walnuts
½ C. raisins
1 egg, beaten
3 tbsp milk

Roll out dough. Cut circles with glass. Line muffin tins with dough. Melt butter and fold in all ingredients. Mix well. Spoon in unbaked shells. Cook 450° 8 minutes, reduce to 350° until set.

HOLLY JOHNSON

# NO-BOIL-QUICK YUMMY CAKE FROSTING

1/3 C. butter or margarine (5 tbsp)
3 C. confectioner's sugar
3-4 tbsp. milk
1½ tsp. vanilla

Beat with mixer until fluffy---add chocolate or coloring to taste.

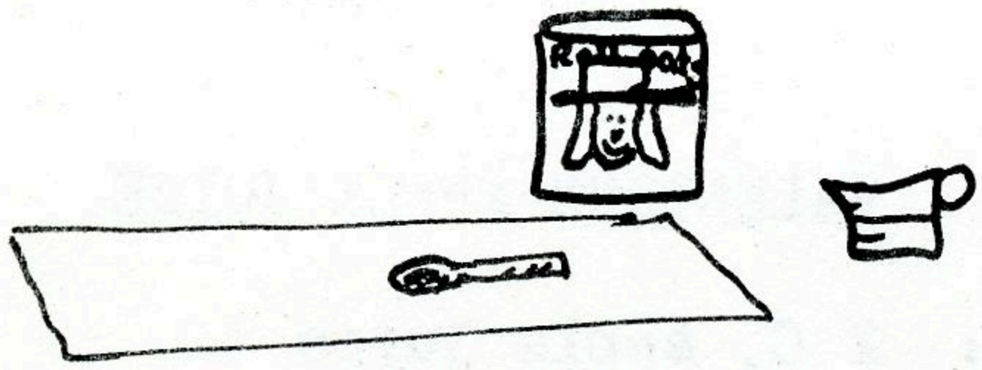
MATTHEW TUOHY

## JOE'S CHUTNEY

2 lbs. tart apples
4 C. vinegar
2 lbs. white sugar
1 clove garlic
2 tbsps. salt
2 tsp. cayenne pepper
1 lb. package seedless raisins
1 C. currants
8 oz. dates

Peel and chop apples coarsely. Cook in vinegar until transparent. Drain and put in crock. To the remaining vinegar add sugar, garlic, pepper, raisins, currants and dates. Cook in vinegar 10 - 15 minutes. Pour over apples in crock and cover. Let stand 24 hours. Heat again and put in jars.

JOE ROMEO



## NO-BAKE OATMEAL COOKIES

¼ C. butter
4 tbsps. cocoa
3 C. sugar
½ C. milk
½ C. peanut butter
3 C. rolled oats (uncooked)

Mix first four ingredients. Cook over high heat for 5 minutes or until butter melts. Add remaining ingredients. Drop by teaspoonfuls onto waxed paper.

RANDY HENAULT

## SCALLOPED POTATOES

4 C. thinly sliced pared potatoes
¼ C. minced onion
3 tbsp. flour
1 tsp. salt
¼ tsp. pepper
¼ C. butter
2½ C. hot milk

Heat oven to 350°. Arrange potatoes in four layers in a 2-qt. casserole dish. Sprinkle the first three layers with 1 tbsp. onion, 1 tbsp. flour, ¼ tsp. salt and dash of pepper. Sprinkle last layer with remaining onion, salt, and pepper. Dot with butter. Pour hot milk over potatoes and bake covered for 30 minutes. Bake uncovered 60-70 min.. longer. Makes 4 servings.

STEPHEN JOHNSON

## VALENTINE APPLE JUICE

What you need: 2 C. apple juice
1 tbsp. cinnamon red hots
1 tsp. lemon juice

How to fix: Combine apple juice, red hots and lemon juice in saucepan.

Place saucepan over low heat, stirring with a wooden spoon until all the red hots melt.

Let cool a little, then serve warm in cups - or, if you like it cold, chill and pour over ice cubes in glasses.

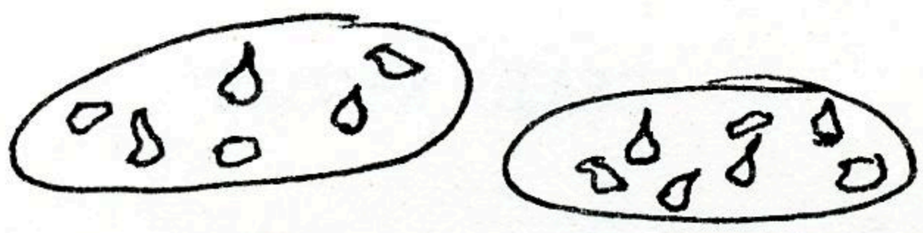
LAURIE DESCOTEAU

## CHOCOLATE-MINT SAUCE

10 big chocolate peppermints
3 tbsps. cream

Melt the peppermints in top of double boiler over hot water. Add the cream and stir well. Serve over chocolate or vanilla ice cream.

TAD BLACKINGTON



## CHOCOLATE - CHIPPERS

½ C. shortening
½ C. granulated sugar
¼ C. brown sugar
1 egg
1 tsp. vanilla
1 C. sifted all-purpose flour
¾ tsp. salt
½ tsp. soda
1 6-oz. package (1 C.) semisweet chocolate pieces
½ C. broken nuts

Cream shortening, sugars, egg and vanilla, until mixture is fluffy and light. Sift together dry ingredients; stir into creamed mixture, blend well. Add chocolate and nuts. Drop from a teaspoon 2 inches apart on a cookie sheet. Bake in a 375° oven 10 - 12 minutes. Remove from sheet immediately. Makes 3 dozen.

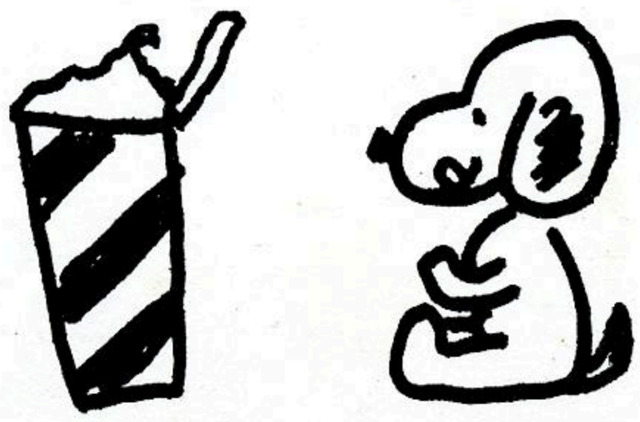
DONALD SEAVER

## PANCAKES

¼ C. butter
2 C. milk
3 eggs, beaten
½ tsp. salt
½ to 3/4 C. flour
½ tsp. vanilla
sugar for top

Place butter in a 10-12" cast iron frying pan; thoroughly heat skillet in a 450° oven. Combine remaining ingredients. Pour melted butter into batter; pour batter into heated frying pan. Bake in 450° oven 25 to 30 minutes. Sprinkle top with sugar while hot. Slice. Serve with jam or syrup. Yield: 6 - 8 servings.

CRAIG KANGAS



## CHOCOLATE MILKSHAKE

Take out: Covered jar or shaker, spoon, measuring spoons and cup, glass or mug

You'll need: vanilla ice cream
2 tbsps. chocolate syrup
½ C. milk

Put about 5 big spoonfuls of ice cream in a jar or shaker. Add chocolate syrup. Mix a bit with spoon. Add milk. Cover jar and shake hard. This makes one milkshake.

BILLY ASHFORD

## SOME MORES

1 box graham crackers
2 large bars of Hershey's chocolate
1 bag large marshmallows

On a long green stick cook a marshmallow or two over a campfire. Carefully remove hot marshmallow onto a graham cracker. Place a square or two of chocolate on top of marshmallow. Complete the sandwich with another graham cracker. Cook one for Mom and Dad and then cook another for yourself, because you'll want "Some More". Serves a crowd.

GREG WARREN

## PURPLE COW

What you need: 2 large spoons of vanilla ice cream
grape soda

What to do: Put two large spoons of vanilla ice cream in a tall glass. Fill the glass to top with grape soda. Stir to a pleasing purple.

HEIDI CALLUM

## KERRY'S CRANBERRY PUNCH

1 1-lb. can jellied cranberry sauce
3/4 C. orange juice
¼ C. lemon juice
1 1-pint, 12-oz. bottle (3½ C.) ginger ale, chilled

Beat cranberry sauce until smooth. Stir in juices. Add ginger ale. Serve over ice. Makes 12-15 4-oz. servings.

KERRY ROMEO

## DOUBLE-THICK CHOCOLATE MALTED

What you need:
½ C. milk
2 scoops chocolate ice cream
3 tbsps. chocolate-flavor malted milk powder

What you do with it: Pour the milk into a small mixing bowl. Add 1 scoop ice cream. Beat with an egg-beater until the ice cream is mixed in. Add the rest of the ice cream and the malted milk. Beat again until the mixture is foamy. Pour into a glass to serve. Serves 1.

CATHERINE RICH

## EASY COFFEE CAKE

2 tbsps. sugar
2 C. Bisquick
1 egg
3/4 C. milk

Heat oven to 400° (mod. hot). Blend ingredients. Beat vigorously for 30 seconds. Spread batter into a greased 9" round layer pan or 8" or 9" square pan. Sprinkle with mixture of 1/3 C. brown sugar, 1/3 C. Bisquick, ¼ C. cold butter, and ½ tsp. cinnamon, blended with fork until crumbly. Bake 20-25 minutes. Serves 8.

RENEE DASHNER

## SHOE FLY PIE

you need: flys, 1 shoe, dough, food for the flys.

bake a pie with some flys in it and a shoe. Cut the pie, take out the shoe and shoo the flys, then eat the rest of the pie.

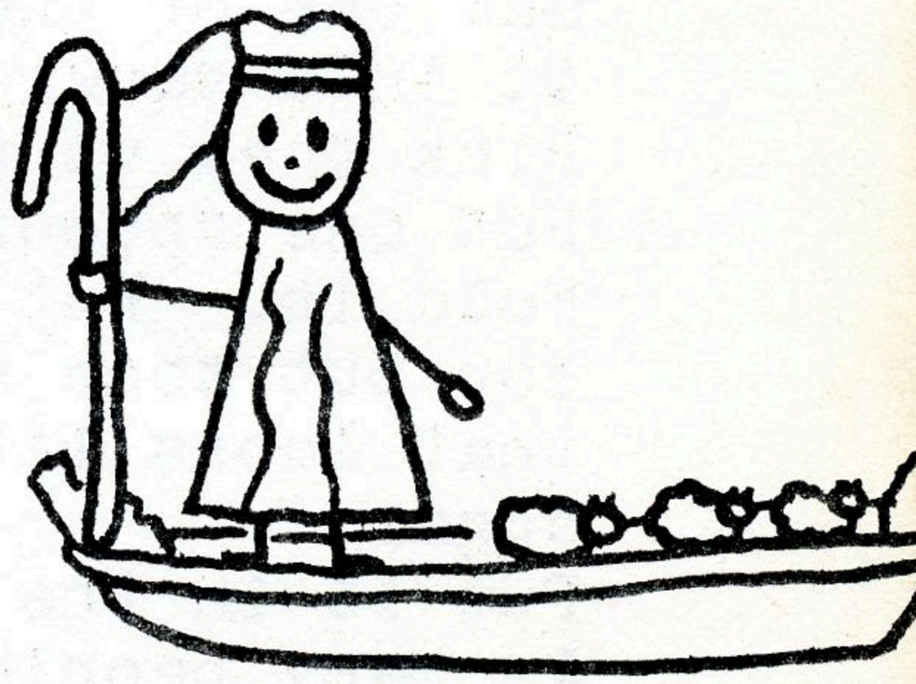
## ANGEL FOOD CAKE

1 pan
1 Angel cake pan
frosting

Take one Angel, put her in the biggest pan you got and boil her. Then take her out and bake her. Put her in the cake pan then frost the cake.

## SHEPERED PIE

1 bit ½ cups spise
pie crust
tow eggs
1 cup milk
½ cup of flawr
som brown shogr
10 shepereds



How to make.
Frist fry the shepereds. Put the bit ½ cup spise in the pie crust. Stur the tow eggs and one cup of milk and the ½ cup flawr all up. Dump this stiff in the pie crust. Spinkl the fry shepereds on top. On top or this put the brown shogr. Put it in the ovin 200 dgrees for a ower.

## HERMETS

One or more Hermets (depending on how many people).

2/1 cup of sea water

wash hermets before boiling.

Put hermets in large pot, put stove at simmer. Serve hot.

## JELLY TURNOVERS

You have to make some do first.
15 spoonfuls of flour
1 cup of water

Stir it.
Roll it with one of those wooden rollers.
Get one of those things that turns and cut it into squars.
Pick them up with a spachala.
Put one spoonful of jelly on.
Fold it. Put it on a pan.
You put some sugar in one of those things that looks like a net and put it on some sugar.
Put it in the oven at 100° for 16 minutes.
As many people that can, can eat these. As many that want to.

# DEVLE FOOD CAKE

1/2 cup fluow
1 devle
1 teaspoon shuger
1 pint penut brettle
1 cup milk

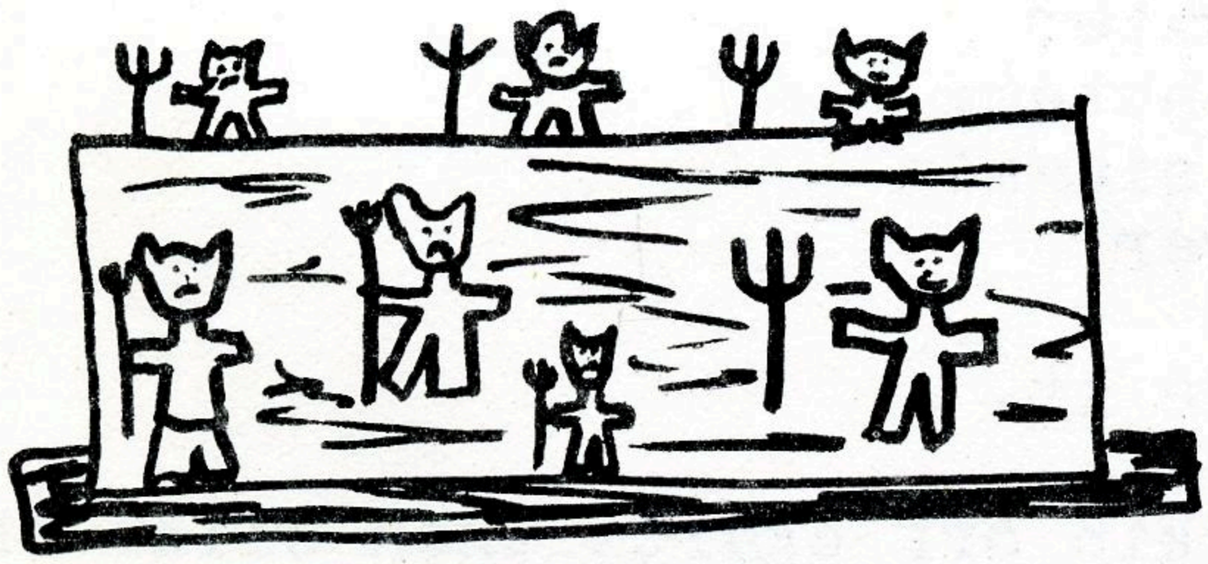
Mix it with a spoon. Put it in a frying pan.

Bake it for 10 menuts at 1°.

Take it out of the uven and put blueberry frosing on it.

To make blueberry frosing:

Put 15 blueberys, 1 pint of shuger, 1/2 cup milk in a bowl and mix. Then fros the cake. Then eat it. Tastes good.



## PENUT BUDR COOKUS

1 cup penut budr
2 teaspoons flowr
2½ cups of chuger

Put everything in mixer, and mix for 2 hours. Put some doa on the pan, quish them down with a fork so they go this way and that way.

Put them in the uven and let them cook 20 hours.

Make uven temperature 500°.

This makes 30 cookus.

## CKART CAKE

5 ckarts
2 kups shueger
2 kups milk
4 kups of water
1 tespunes nutegg
1 tespunes sinamin
2 kups flower

To make it.

Peel skin off ckarts then slice them into small thin bits. Add 2 kups or shueger an 2 kups of milk and 2 kups flower. Mix with an egg beater for tin minits. Put the nutegg and sinamin in and mix this with a spune. Pit this in a piepan then in the uven for a halfnour.

Anufe to serv tin pepel. Put choelet Iscream or stroberi Iscream on top.

## PARFAIT SALAD LOG

salad dressing
a log (make sure its pine)
some chef's salad
a parfait made out of ship cream and
chocalate pudding
a scale
(The chef's salad and the parfait have to
made ahead)

Take the salad and the salad dressing and put it in a gaint bow. Put the farfait in and stir for 10 minutes then let it set for a 1/2 an hour. While you go and cut up the log and weight it on the scale. It has to be 5 pounds. Take the wood inside and add it to the bowl. Stir for a couple minutes and serve to a hungry family.

Serves - and number of people counting on as much wood and stuff you use.

## KOFE KAKE

2 kips kofe
part of a kake
some frosting to put on the top of it.

Make some stuff and when you're finished with the stuff put it in the oven. Cook about 15 minutes.

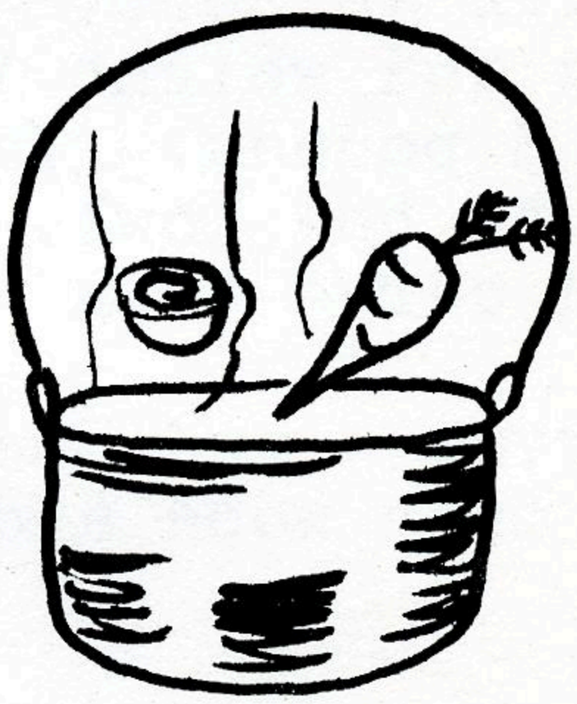
15 people can eat this.

## BISCETTI

l box biscetti
l jar os saus
sum hambarg

Put biscetti on the stove. When it is cooked put it in thing with oles and let water run out. Put humbarg in pan or stove and let set for 3 minitz. After awile open the jar of saus and dump it on the humbarg. Put it all on the biscetti. It taz good with ches on too. You need lotz of paper towz, it's mesy.

## MULAGIN STUE



10 mulagins
boyling warer in a big pot
6 cups of cabadge
2 unianns

How to make it.

Cut up the mulagins an stue them four ten hors in the boyling pot. Mix the unianns and babadge up. Mix it all together again. Now take it all and put it in the big pot and cook it long.

## HOT DOGS

Take a pac owt of the freezer and tha. Put them in a pan. Turn on the burner and wet until they get brown. Wots they get don take them owt and put them on a plate and eat them.

l pac servs nine.
Serv with beens or macurone and ches.

## BEFF STOOW

1 dozen potatos split
16 carats split
20 peisis of beff
2 cans gravy
a little butter

To make it:

Put it all in crock-pot. Turn to 300 dagreas. Wen you get home, serve it.

Serves 4.

## TUNA NOODLE CASUEROLE

Ingredients:

2 cups of noodles
hafe can of tuna
hafe a cup of milk
1 touch of spice
Cook for 30 minets
Put temperture on 200lo.

How to make it:

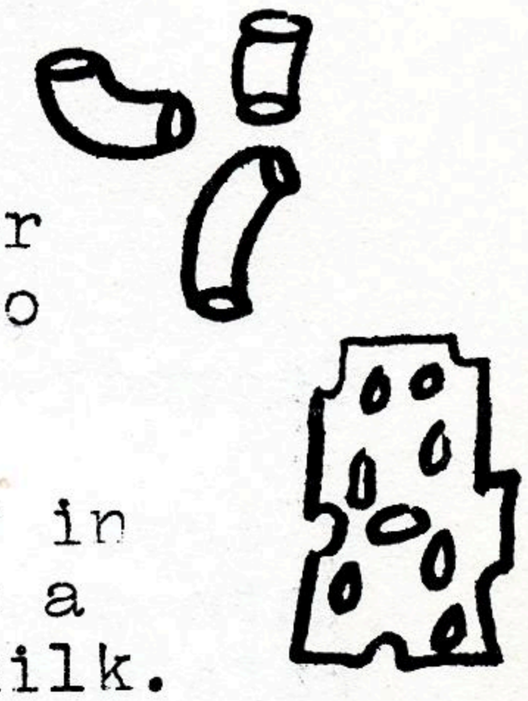
Take mixing bowl. Crack two eggs in the bowl. Mix eggs with tuna. Then add noodles. Put to cups of milkin. Put a little spice init. Beat it real hard and then cook for 30 minets and put the temperature on 200lo. Then let it simmer for 10 minets. Theres your tunanoodlecasuerole.

## BAKET BEANS

1/3 cup mullasis
4 cup beans
1 stove
1 bowl

How to make it.
Take the bowl put it on the table. Dump the beans in the bowl. Dump the mullasis on the beans and stur up. U need to heat stove to 154 deegrees and cook.
Please njoy.

## MACARONY AND CHES



3 cups macarony
4 slices swift ches
1 kup milk
10 soltens or
2 bags patato
chips.

Bowl sum hot water. Put macarony in now. When it gets soft then put it in a baking cetel. Add sum shese and the milk. Put the soltens or patato chips cromppeled up on the top.

Put it in the uvin at 350° for about halfaour. Take it out too kool for a few minits then snfit and eat it.

For five pepl and three kan have secents.

## MUFIN PEZUR (PIZZA)

1 Inglich mufin
2 pieces cheas
1/2 can spegade sose
1 hole ugen cut up in small pieces.

Put it in a pi pan and put it in th uven.
Cuc it for 1 ore at 2°.

## POO-POOP PLATTER

5 cups of poo-poop
1 plater
3 cups flour
1/2 cup green tomatos
1/4 cup carrots
1 drop molasses.

Take the poo-poop beat with a electric beater. Get one platter, saw the platter and put it in the boul with the poo-poop. Add flour and a drop of molasses and stir until it thickinges. Then put in the carrots and the green tomatos and beat. Then put it in the oven and bake for 45 minutes. Then take 5 small platters and serve. Hope you have a good meal!

## TOSS SALD

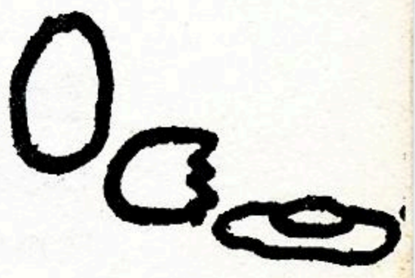
1/2 lidis
1 temado
1 ol onun
20 pekels
20 quckmbrs
10 saleree
2 karits
cootons

Rip the lidis off the head and put it in a bol. Cut up temado with the lidis. Chopp up pekels and quckmbrs and the karits and the ol onun. Put on dresing and cootons then toss in the air and try to kach it.

10 pelpl kan serv it. And yym yym for your tumee.

## EGG FOO YOUNG

3 eggs
1 cup water
1/2 stick butter
1/2 cup wine
1/4 cup salt
1/3 cup sugar
1/2 cup cinammon



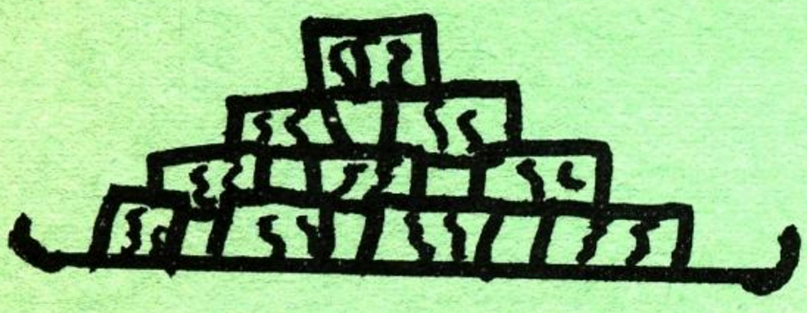
Crack eggs and put them in the bowl. Put the water in the bowl with the eggs. Then put the 1/2 stick of butter in. Put the 1/2 cup of wine in. Put the salt in. Then put the sugar in. And then put the cinamnon in. Get the egg beater and put it in the bowl and turn the egg beater on full speed. Leave it on for a minute. Then stich it in the oven and turn it to 100. Leave it in the oven for 15 minutes. Then take it out and cut into 3 inch squaire. Then its ready to be eaten!

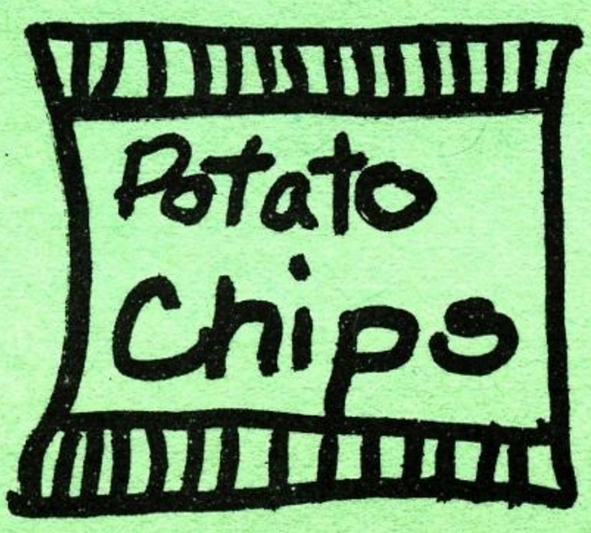
# ANJLE CAKE

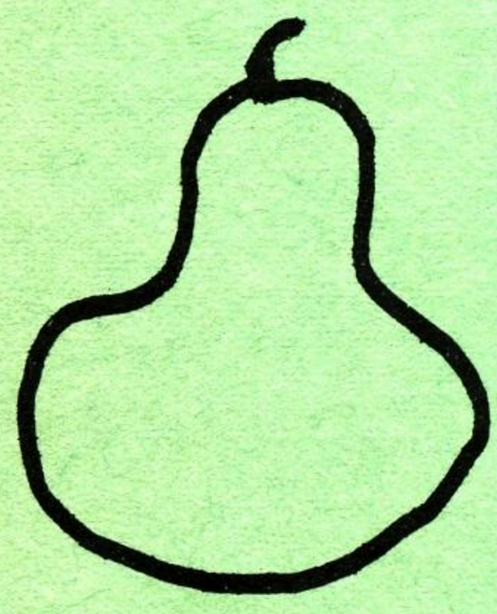
3 spooful of fewr
10 spooful of pepr
20 spooful of solt
10 kupsful of milk
3 galins of chovolate milk
12 spooful of shigr
About 15 Anjles
10 bowls of vanilla punding
10 spooful of orange juice

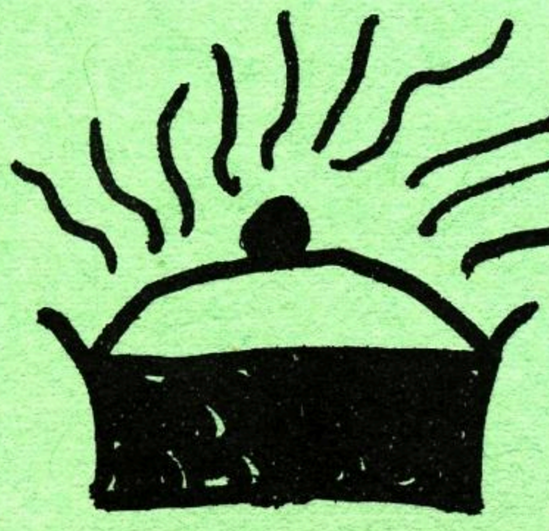
Put it in a large bowl. Beat it with a mixer for 1 minute. Put it in a medium size Anjle shape pan.
Put it in the oven at 6°.
Bake 13 minutes.
Take it out and eat it.
Put about 7 candles on it.
Light the candles, blow them out.
Take "em out and eat it.

# SNACKS









## OH HENRY BARS

2/3 C. margarine
1 C. brown sugar
4 C. quick oatmeal
1/2 C. corn syrup
2 tsp. vanilla

Cream margarine and sugar. Add oats, syrup and vanilla. Spread in ungreased 13x9 pan. Bake 15 min. in 350° oven. Cool and spread with Topping. Refrigerate.

### TOPPING

Melt together until creamy and smooth
1 C. chocolate chips
2/3 C. chunky peanut butter

CHARLIE JONES

## HONEYBEAR BROWNIES

1/3 C. butter
3/4 C. sugar
1/2 C. honey
2 tsp. vanilla
2 eggs
1/2 C. flour
1/3 C. Hershey's cocoa
1 C. chopped nuts

Cream butter and sugar, blend in honey and vanilla. Add eggs one at a time beating well. Combine flour and other ingredients. Pour into greased pan. Bake at 350° for 25 or 30 minutes.

ANGELA PROPER

## NUTTY O'S

½ C. packed brown sugar
½C. dark corn syrup
¼ C. butter
½ tsp. salt
6 C. Cheerios cereal
1 C. pecan halves, walnuts or peanuts
½ C. slivered almonds

Heat oven to 350°. Butter jelly roll pan, 15½"x10½"x1". Heat sugar, syrup, butter and salt over medium heat, stirring 5 minutes. Remove from heat, stir cereal and nuts until well coated; spread in pan. Bake 15 minutes. Cool 10 minutes. Loosen with metal spatula - let stand 1 hour. Store in covered container.

KIMO GUIMOND

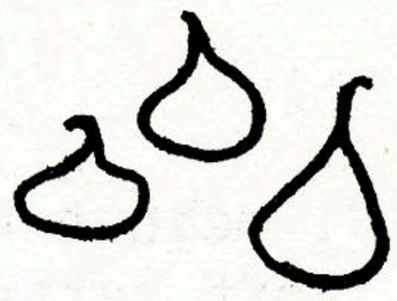
## RASPBERRY BARS

½ C. (1 stick) margarine
1 C. brown sugar
1¼ C. flour
½ tsp. salt
½ tsp. baking soda
1¼ C. oats
1 tsp. lemon juice
3/4 C. raspberry jam

Cream margarine and sugar until fluffy. Stir together flour, salt and soda; stir into creamed mixture. Add oats and ¼ C. water; mix until crumbly. Firmly pat half of mixture into greased 9"x13" pan. Stir lemon juice into jam; spread over base. Sprinkle with remaining crumb mixture. Bake at 350° for 25 minutes. Cool; cut into bars.

TAYO SHEPARD

## CHOCOLATE CHIP KISSES



½ C. sweetened condensed milk
1½ C. shredded coconut
½ tsp. baking powder
1 C. chocolate pieces

Combine milk, coconut, baking powder. Add chocolate pieces - drop from teaspoon onto greased baking sheet. Bake at 325° for 25 minutes or until browned around edges. Makes 2 dozen.

DAN TUOHY

## OATMEAL BROWNIES

2/3 C. margarine
1-1/3 C. sugar
2 eggs
½ C. flour
½ C. cocoa powder (unsweetened)
3/4 tsp. baking powder
½ tsp. salt
3/4 C. oatmeal
1 tsp. vanilla

Melt butter in large saucepan. Add sugar. Beat in eggs one at a time. Sift flour, cocoa, baking powder, and salt. Add to butter mixture. Pour into greased and floured 9" square pan. Bake at 350° for 25-30 minutes. Cool; cut into squares. Yield: 20.

JENNIFER BYRNE

## PEANUT BUTTER FUDGE

3/4 C. peanut butter
½ C. soft butter or margarine
½ C. light corn syrup
1 tsp. vanilla
½ tsp. salt
4 C. sifted confectioners sugar
3/4 C. chopped peanuts, walnuts or pecans

Mix together well the peanut butter, soft butter or margarine, light corn syrup, vanilla and salt. Gradually stir in the 4 C. sifted confectioners' sugar. Knead by hand until smooth. Gradually add the chopped nuts. Pack into a 8"x8"x2" pan. When firm cut into squares. Makes about 2 lbs. Do try this. Everyone loves it - young and old! I make it at the holidays to take to the nursing homes.

BETH FIELD

## APPLE BROWNIES

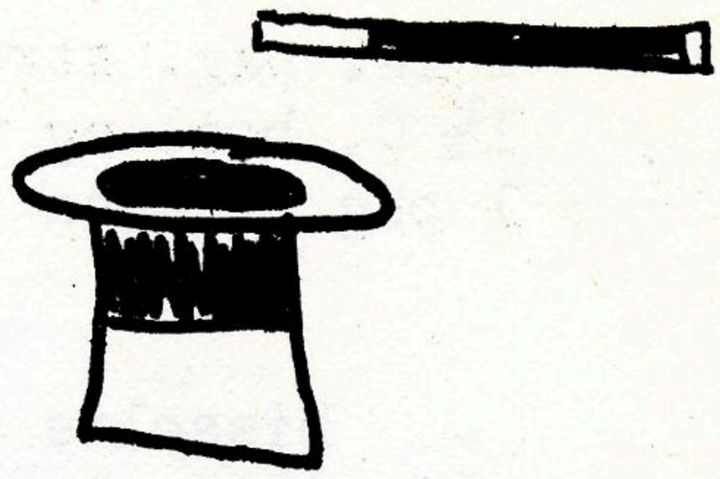
1 stick of butter
1 C. sugar
1 egg
1 C. chopped apple
Mix together above ingredients.

<u>Sift together:</u>
1 C. flour
½ tsp. soda
½ tsp. baking powder
1 tsp. cinnamon

Combine all together. Mix well. Bake for 40 minutes at 350°.

DAWN JONES

## MAGIC COOKIE BARS



1½ C. Kellogg's Corn Flakes Crumbs
3 tbsp. sugar
½ stick butter, melted
1 C. walnuts
6-oz. pkg. chocolate bits
1-1/3 C. flaked coconut
1 can sweetened condensed milk

Put the corn flakes, sugar, and the melted butter into a 13"x9" pan, mix thoroughly, press into pan. Sprinkle nuts evenly over corn flakes, then scatter chocolate bits. Sprinkle coconut over chocolate bits. Pour sweetened milk evenly over coconut. Bake at 350° for 25 minutes.

MARY LOVEJOY

## CONGO BARS

1 lb. brown sugar
¼ lb. melted margarine
3 eggs
1 tsp. vanilla
2-3/4 C. flour
2½ tsp. baking powder
½ tsp. salt
1 pkg. chocolate chips

Mix together brown sugar and margarine. Add 3 eggs, one at a time, and beat lightly each time. Add vanilla, blend in dry ingredients. Mix well, add chocolate chips. Pour into greased 10½"x5½"x3/4" pan. Bake in 350° oven for 25-30 minutes. Do not overbake.

VALERIE JOHNSON

## STRAWBERRY DELIGHT

1 lg. pkg. strawberry Jello
1½ C. boiling water
1 pkg. frozen strawberries
1 lg. can crushed pineapple
1 sm. size sour cream or strawberry yogurt

Dissolve Jello in water - add frozen strawberries and pineapple plus juice. Pour half of mixture in mold and gel in refrigerator. Put sour cream or yogurt on top and add remaining mixture on top of sour cream - return to refrigerator and gel.

MICHAEL RIPLEY

## FROSTED CARROT BARS

2 C. flour
2 C. sugar
2 tsp. baking soda
1 tsp. salt
4 eggs
1¼ C. salad oil
2 - 7½ oz. jars junior-size carrots (baby food)
1½ tsp. cinnamon

Mix dry ingredients together. Set aside. Combine oil, carrots and eggs, mix well and add to flour mixture. Pour into 9"x13" cake pan. Bake at 350° for 20-25 minutes. Frost when cool.

Frosting: Cream together one 6-oz. pkg. cream cheese, 2 tsp. vanilla, ¼ C. oleo, and 2 C. powdered sugar.

SHAWN DULING

## APPLE SPICE BROWNIES

3 C. apples (peeled & cut into small pieces)
2 C. white sugar
2 tsp. cinnamon
1 tbsp. nutmeg
1 tbsp. baking soda
1 C. Wesson oil
2 tsp. vanilla
3 C. flour
2 eggs, beaten

Mix together: apples, sugar, cinnamon, and nutmeg. In a separate bowl mix eggs, oil, and vanilla; put aside. Add flour and soda to apple mixture, then fold in egg mixture. Bake in ungreased 13"x9"x2" pan at 350° for 40-50 minutes. Let cool 10-15 minutes, cut in squares and remove from pan. Variations - may add raisins or walnuts if desired, although excellent with just apples as in original recipe.

ALLAINA MANSON

## PEANUT BUTTER FUDGE

3 C. sugar
3/4 C. milk
3 tbsp. butter
1½ tsp. vanilla
3/4 C. peanut butter
3/4 C. marshmallow fluff

Stir the sugar, milk and butter together in a saucepan, then put on high heat and cook without stirring to soft ball stage (This is when a drop of the hot liquid in a cup of cold water will form a soft ball). Remove from heat and beat in the vanilla, peanut butter and fluff. Beat until it begins to thicken, then pour into buttered pan. Cut when cool. Makes about 3 lbs of fudge.

SIMONE DARGIE

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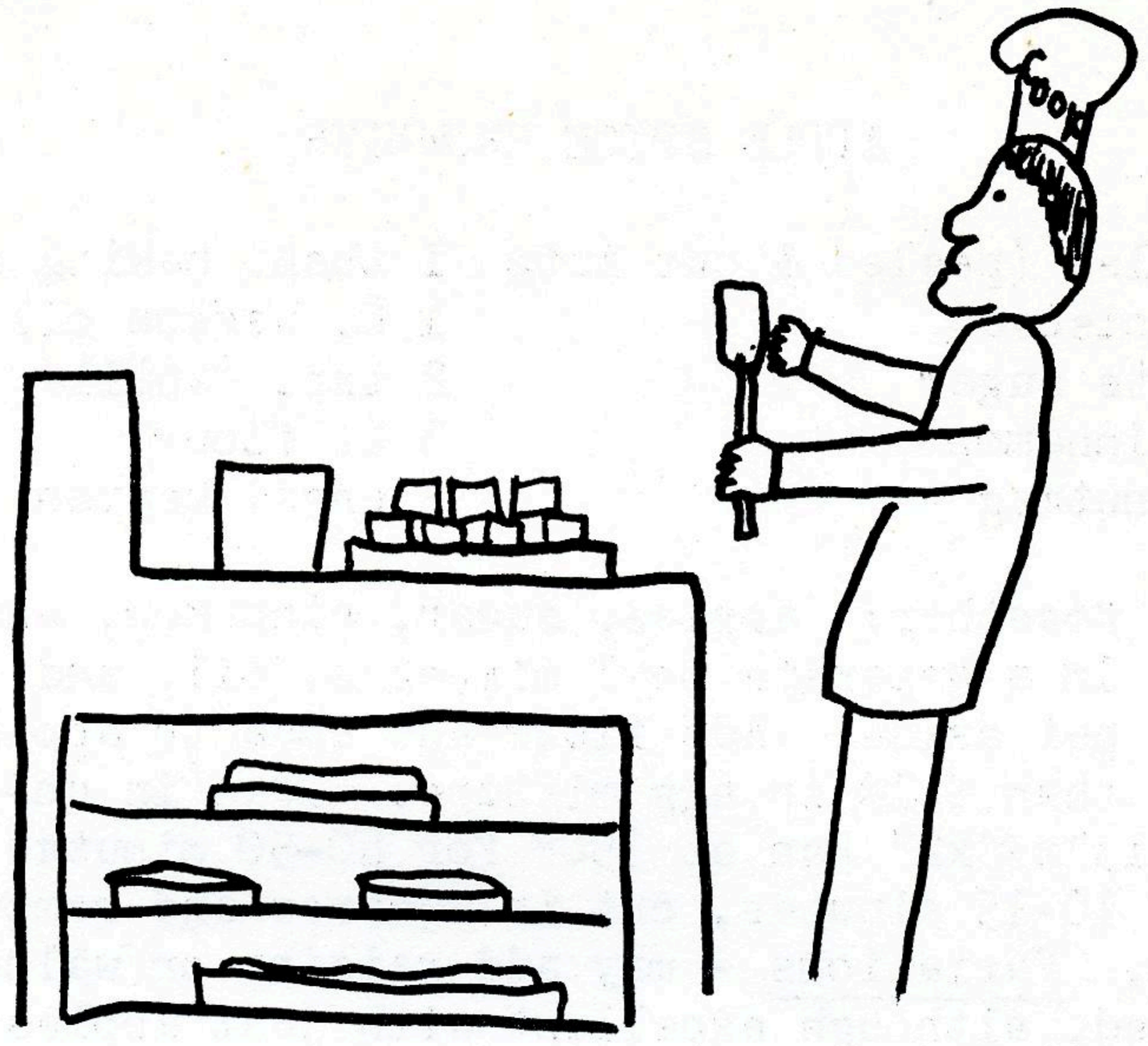


CHOCOLATE MALT BARS

½ C. shortening
3/4 C. granulated sugar
½ tsp. vanilla
2 eggs
1 1-oz. square unsweetened chocolate, melted & cooled
1 C. sifted all-purpose flour
½ C. chocolate-flavored malted milk powder
½ tsp. baking powder
½ tsp. salt
½ C. chopped walnuts

Mix and bake in a 350° oven for 20-25 minutes.

Malt Frosting: Cream 2 tbsp. softened butter or margarine, ¼ C. chocolate-flavored malted milk powder, and dash salt. Slowly beat in 1 C. sifted confectioners' sugar and enough light cream to make of spreading consistency (about 1½ tbsp.).

WENDY GOIN

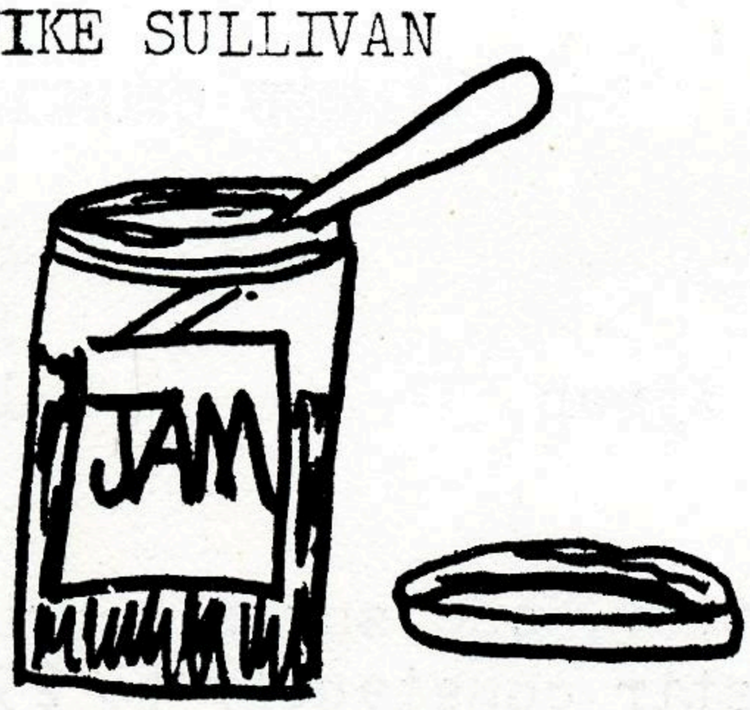
# OATMEAL JAM BARS

1-1/3 C. all-purpose flour
¼ tsp. baking soda
¼ tsp. salt
3/4 C. quick-cooking oats
1/3 C. packed brown sugar
1 tsp. lemon peel, finely shredded
2 3-oz. pkg. cream cheese, softened
¼ C. butter or margarine, softened
3/4 C. blackberry jam
1 tsp. lemon juice

Stir together flour, soda, and salt. Add oats, sugar, and lemon peel. In a small mixing bowl blend cream cheese and butter or margarine; cut into dry ingredients until mixture is crumbly and evenly mixed. Reserve 1 cup of the crumb mixture; pat remaining in bottom of a greased 9"x9"x2" pan. Bake in 350° oven for 20 minutes.

Meanwhile, in small bowl combine jam and lemon juice. Spread over prebaked crust. Sprinkle with reserved crumbs. Bake for 15 minutes or until brown. Cool on wire rack; cut into bars. Yield: 36.

MIKE SULLIVAN



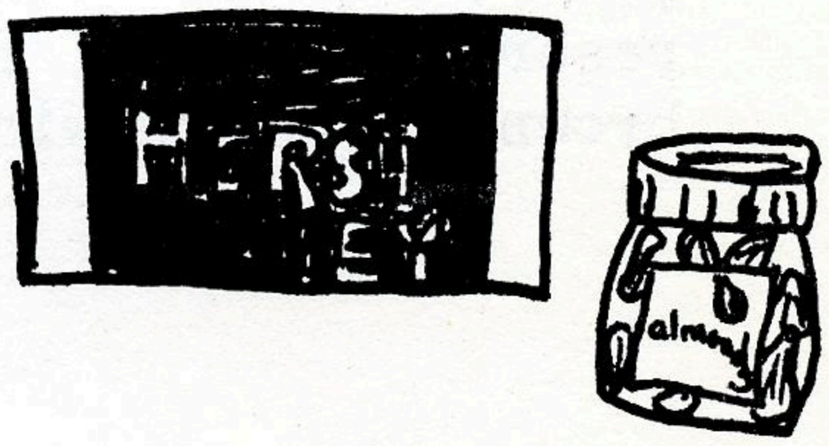
## BROWN SUGAR BARS

½ C. (1 stick) butter, melted
Add: 1 C. dark brown sugar.

Add: 1 egg, 1 tsp. vanilla; beat well.

Add: ½ C. chopped nuts or ½ C. coconut, 2/3 C. flour, 1 tsp. baking powder, ¼ tsp. salt. Mix all ingredients well. Bake in 8"x8" pan in a 350° oven for 30 minutes.

WENDY HARDING




## ALMOND CRUNCH

1 lb. butter
2 C. sugar
1 tbsp. corn syrup
2 C. chopped almonds
1 C. ground walnuts
1 $1.19 Hershey Bar, chopped

Melt butter, add sugar. Bring to a boil; add corn syrup, stir constantly to 290° (soft crack stage). Remove from heat, stir in almonds fast - this hardens quickly! Spread on greased cookie sheet; sprinkle Hershey on mixture. Spread when melted, sprinkle on walnuts. Score carefully while warm to ensure uniform pieces. Cool.

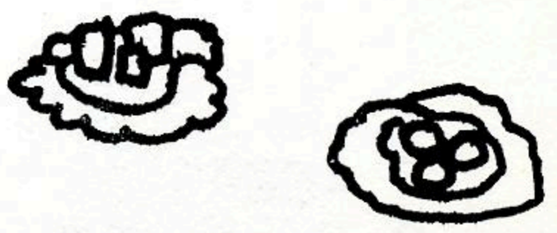
KITTI THOMAS

## BLONDE BROWNIES

2 tsp. vanilla
2 C. all-purpose flour
1 tsp. baking powder
2 C. firmly packed brown sugar
2 eggs, slightly beaten
¼ tsp. baking soda
1 tsp. salt
1 C. chocolate chips
2/3 C. butter or margarine
1/3 C. chopped nuts

Mix flour, soda, baking powder, and salt. Melt butter in saucepan, blend in eggs and vanilla; add flour gradually, mixing well. Spread in 13"x9" pan. Sprinkle with nuts and chips. Bake at 350° for 30 minutes. Cool in pan; cut into bars. Yield: 48.

CHIPPY GOYETTE



## PEANUT BUTTER CLOUD
(Excellent for parties or cold afternoon treats)

1 Ritz cracker
1 tsp. peanut butter
3 miniature marshmallows

Place in preheated oven at 350° on a cookie sheet, for 4-5 minutes or until the marshmallows are a light golden brown. Allow to cool slightly before serving.

ALLISON COBB

## HOLLY WREATHS

½ C. butter or margarine
30 large marshmallows
½ tsp. vanilla
1½ tsp. green food coloring
3½ C. corn flakes
red cinnamon candies

In a 2-qt. saucepan, melt butter over low heat, stirring constantly. Add vanilla, food coloring, stir until well blended. Fold in corn flakes. Grease tablespoon. Drop by rounded tbsps. onto waxed paper-lined cookie sheets. Shape into "2 wreaths with greased fingers. Decorate with candies.

CHERIE JOHNSON

## APPLE PUDDING CAKE

2 eggs
2 C. sugar
2 sticks butter, melted
1 tsp. salt
2 tsp. baking soda
¼ tsp. nutmeg
2 tsp. cinnamon
2 C. flour
4 C. peeled and sliced apples

Preheat oven to 325°. Combine eggs and sugar; beat well. Add melted butter, mixing thoroughly; add salt, soda, nutmeg, cinnamon, and flour, mixing well. Add apples and stir. Spread in a greased and floured 9"x13" pan. Bake for 1 hour. Serve warm or cool with ice cream or whipped cream. Yield - 12 servings.

NEAL HERBERT

## CHOCOLATE REVEL BARS

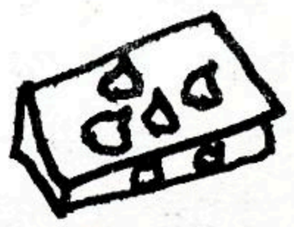
1 C. butter
2 C. brown sugar
2 eggs
2 tsp. vanilla
2½ C. flour (sifted)
1 tsp. baking soda
1 tsp. salt
3 C. quick-cooking oats
15 oz. condensed milk
12 oz. semisweet chocolate
2 tbsp. butter
1 C. walnuts (chopped)

Cream butter, sugar - beat in eggs, vanilla. Add flour, soda, salt, oats.

In heavy saucepan over low fire, stir till smooth - condensed milk, chocolate pieces and remaining butter. Add walnuts. Put 2/3 of oat mixture in bottom of buttered 15½"x10½" pan. Spread chocolate mixture over the dough. Dot with remaining oat mixture. Bake in 350° oven for 25-30 minutes. Cut while a bit warm. Yield: 75 bars.

MONIQUE SALER

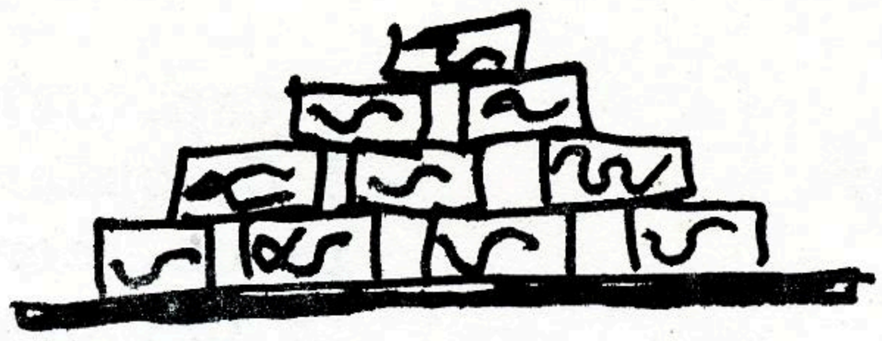
## CHOCOLATE CHIP BARS



1 lb. brown sugar
1 C. oil
2 eggs
1 C. warm coffee
1 tsp. vanilla
2 C. flour
1 tsp. baking soda
1 C. chocolate chips
Pinch salt

Blend sugar, oil, eggs, vanilla and coffee together, then add dry ingredients. Last, add chocolate chips. Pour in greased 9"x9" and 9"x13" pans. Bake at 350° for 30 minutes.

BARRY COLLINS



# MARBLED BROWNIES

1 pkg. Duncan Hines Brownie Mix, Family Size
2 pkg. (3 oz. each) cream cheese
5 tbsp. butter or margarine
1/3 C. sugar
5 eggs (total in recipe)
2 tbsp. flour
3/4 tsp. vanilla

Cream Cheese Mixture: Soften the cream cheese and butter, beat together. Add the sugar, 2 eggs, flour and vanilla, beat until smooth, and set aside.

Brownie Batter: Empty brownie mix and chocolate flavor packet into medium size bowl. Add 2 tbsp. water and 3 eggs. Mix by hand about 50 strokes. Pour half the brownie batter into a greased 13"x9" pan, pour all the cream cheese mixture over the brownie layer. Spoon the remaining brownie batter here and there over the cream cheese batter. Pull knife through batter in wide curves to create a swirled appearance. Bake at 350° for 35-40 minutes or until done. Cool and frost with recipe below.

Easy Milk Frosting: Melt 3 tbsp. margarine in medium saucepan. Stir in 2 tbsp. cocoa until dissolved. Add 1½ C. confectioners' sugar, 2 tbsp. milk, 1 tsp. vanilla. Stir until smooth. Add more milk if necessary to make soft for spreading. Let set until firm. Frosts one 13" cake.

LORI JONES

## POPCORN BALLS

What you need: ½ C. honey
saucepan
oil
popcorn
bowl
waxed paper

First pop the popcorn and pour in a bowl. Put the honey in a small saucepan. Bring to boil over low heat and simmer for ten minutes. Pour the honey over the popcorn and with a pair of forks begin to toss the corn gently, to get as much of it covered with the honey as you can. When just cool enough to handle press large handfuls together into balls. (You decide on the size you prefer.) Don't be too gentle or the balls won't stick. Don't be too rough or you'll crumble the popcorn. As the balls are formed place them on a clean plate. Wrap each ball in waxed paper. These will keep for a week or so. Yield: Depends on size of popcorn balls.

KARIN OSTROM

## HOME MADE GRANOLA

2 C. rolled oats
1 C. raisins
¼ C. honey, Karo, or maple syrup
1/8 C. salad oil
½ C. wheat germ
½ tsp. cinnamon

Combine dry ingredients and mix together. Mix honey and oil together, then add to dry ingredients and stir well. Spread on a cookie sheet. Bake at 350° for 10 minutes until flakes are lightly brown. Stir if necessary. Store in tight container when cool. Makes 3 cups.

DENNIS CLOUGH

## OLIVE-CHEESE BALL

Blend one 8-oz. package cream cheese, softened, 8 oz. blue cheese, and ¼ C. butter.

Stir in 2/3 C. well-drained chopped ripe olives and 1 tbsp. snipped chives.

Chill slightly; form in ball. Chill well.

Press 1/3 C. chopped walnuts over ball.

Serve with assorted crackers. Makes 3 cups.

LISA MATSON

## CANDIED GRAPEFRUIT OR ORANGE PEEL

Rind of 3 large grapefruit
3 C. sugar
2 C. water

Cut up peel and cover with cold water. Bring to a boil and cook 20 minutes. Drain.

Repeat this twice.

Drain - Put sugar in kettle, add water. When sugar has dissolved, add peel. Cook very slowly until sugar is absorbed. Stir to prevent burning. Boil it hard at first, lifting it about, then let simmer. After it is cold, roll in granulated sugar.

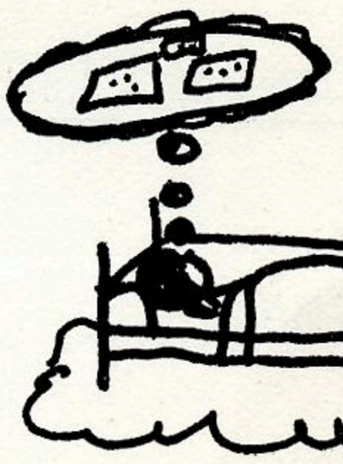
JOANNA HARRISON

## BROWNIES (FUDGE TYPE)

½ C. butter or margarine
1 C. sugar
1 tsp. vanilla
2 eggs
2 1-oz. squares unsweetened chocolate, melted
½ C. all-purpose flour
½ C. walnuts

Cream butter, sugar and vanilla. Beat in eggs. Blend in chocolate. Stir in flour and nuts. Bake in greased 8"x8"x2" pan at 325° for 30-35 min. Cool; cut into squares.

DEBBIE SMITH



## DREAM BARS

1 C. flour
½ C. brown sugar
½ C. butter
**********
2 eggs
2 tbsp. flour
1 tsp. baking powder
1-½ C. coconut
½ C. nuts
1 C. brown sugar
large bag of chocolate chips

Mix flour, ½ C. of brown sugar & butter. Bake 10 minutes @ 350° (Pack firmly in 11"x9"pan) Mix 1 C. brown sugar & all other ingredients. Bake 25-30 minutes.

COREY ANDRUS

# CREAM PUFFS

½ C. butter
1 C. water
4 eggs
1 C. flour
½ tsp. salt

Bring butter and water to a vigorous boil, add flour and salt all at once and stir rapidly until the mixture forms a ball around the spoon. Remove from heat. Add the eggs unbeaten, one at a time, and beat vigorously until thick. Drop by spoonfuls onto a greased cookie sheet, keeping the puffs 2" apart and bake in a preheated oven at 450° for 15 minutes. Then lower temperature to 350° and bake for 20-25 minutes longer. Remove puffs from pan immediately. Cool, split with a knife and fill with Custard Cream Filling, whipped cream or ice cream.

Custard Cream Filling:

2 C. milk
¾ C. sugar
2 eggs
4 tbsp. flour
1/8 tsp. salt
1 tsp. vanilla

Scald milk. Mix flour, sugar and salt together and add to milk. Cook and stir until mixture thickens. Pour onto the eggs, slightly beaten, and cook for 1 minute longer. Add vanilla. Chill before serving.

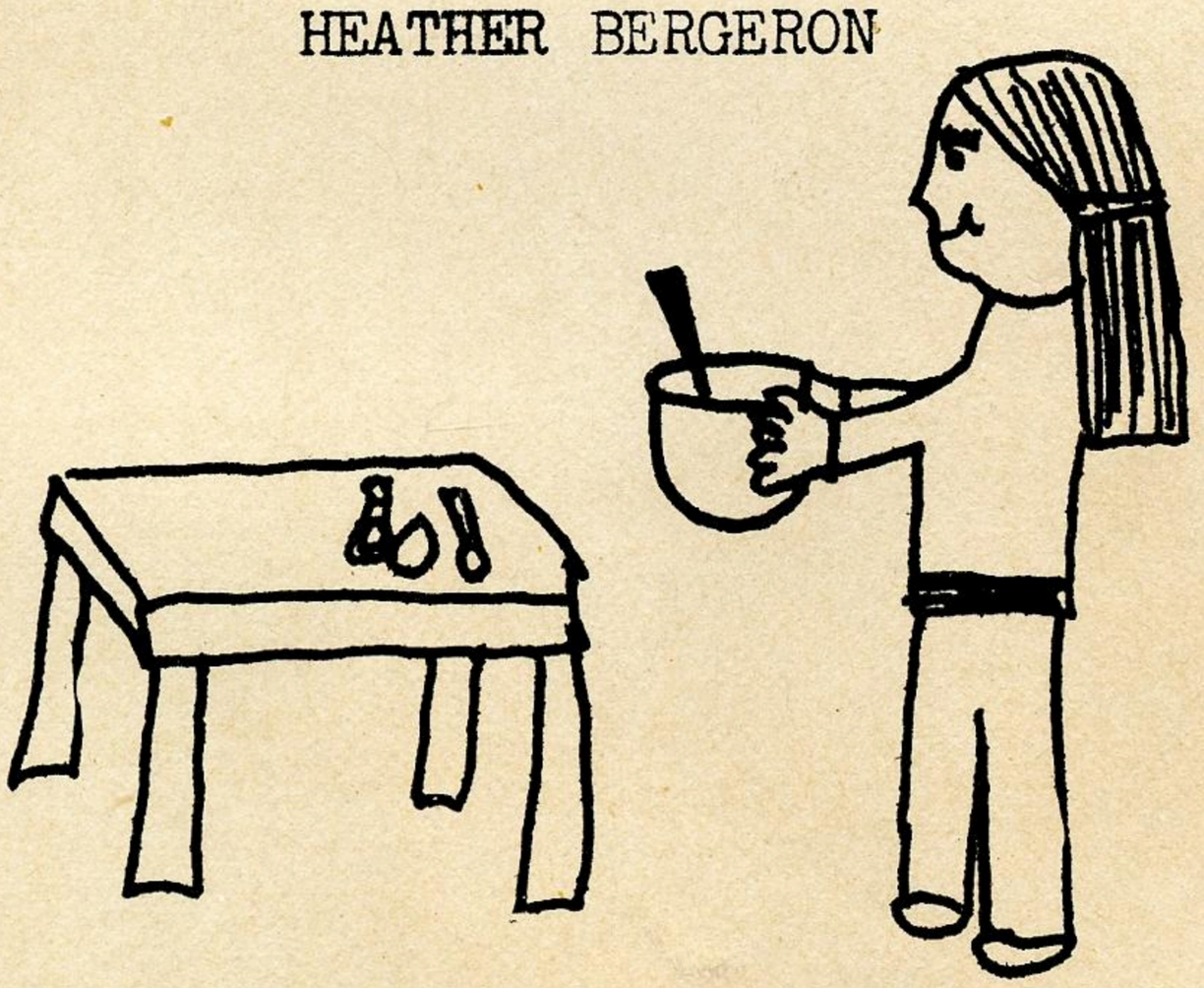
WENDY DAIGNAULT

## OATMEAL FUDGE BARS

2 C. brown sugar
3/4 C. margarine
2 eggs
2 tsp. vanilla
2½ C. Bisquick baking mix
3 C. quick-cooking oats
1 pkg. (12 oz.) chocolate chips
1 C. sweetened condensed milk
2 tbsp. margarine
1 C. chopped nuts
2 tsp. vanilla

Heat oven to 350°. Grease jelly roll pan, 15"x10½"x1". Mix brown sugar, 3/4 C. margarine, the eggs, vanilla. Stir in baking mix and oats until uniform consistency. Heat chocolate chips, milk, 2 tbsp. margarine in a 2-qt. saucepan over low heat, stirring constantly until smooth. Stir in nuts and vanilla. Press about 2/3 of oatmeal mixture with greased hands in pan. Spread chocolate mixture over oatmeal layer. Drop remaining oatmeal mixture by tablespoonfuls onto top. Bake until light brown, about 30 minutes; cool completely. Cut into bars 2"x1". Yield: 70.

HEATHER BERGERON



Claremont, N.H. Springfield, Vt.

# Sunapee youths learn publishing from bottom up

By KEVIN LANDRIGAN
Eagle-Times Staff Writer

SUNAPEE, N.H. - The gymnasium next to Sunapee Central Elementary School looked like a child labor division of General Motors Wednesday.

Every one of the school children was involved in developing an ambitious career education project, a cookbook, filled with recipes suggested by the students themselves.

"Muth-Watering Morsels" is the nameof the book which has become a projet of the school since Christmas, according to art teacher Pearl Rich, who coordinated the project. The chilcen spent most of Wednesday morning and afternoon compiling 350 copies of the book in assembly line style.

"It has been a marvellous experience," Rich said Wednesday watching the morning shift working feverishly to collate, organize, drill holes and bind the 120-page book. "Everyone has learned to work cooperatively together."

Rich said this project, the third career education project at the school, is the first to involve every student in every facet of the program. Each student took part in the areas of marketing, production, quality control, writing and advertising.

The books are enclosed in wooden covers, sanded, finished and drilled by the students. The only task not done by the students themselves was the silk-screening process.

"The fumes from that are deadly," Rich said.

The students, in 10 classes of grades one through six, dedicated the work to Mrs. Rich citing "her tireless effort and hours of work that made this proj'ct possible."

The first career project two years ago was a terrarium . with each child taking part in only one of the many facets of production, Rich said. Last year, birdfeeders were manufactured and sold, complete with supplies of seed.

The students worked in the gym in two shifts of about 100 pupils each. Long tables with sections of the book were set up to coordinate the collating. Some students were chosen as "runners," whose task it was to bring finished chapters to the end of the line for final packaging.

Principal Kenneth A. Greenbaum worked at the drill putting holes in the top of the book so the book could be ring bound.

Several teachers and some parents were involved in organizing the labor and keeping the children happy at work, Rich said.

Rich mentioned a special crew of children who worked after school and even weekends to help finish the book. Originally the final production day was planned for last week to be ready for Mother's Day. But the printer couldn't get the paper on time, Rich added.

"It's been an exciting time," Rich said. "This is our cookbook and all the pupils feel they are part of it."

The project will culminate in a "Tasters Night," Monday, May 21 at 7 in the school cafeteria. Samples of some of the recipes will be available for tasting and the books will be on sale for $5.25 each.

Rich said the project has been valuable for all students because they learned to work on a project with children of other grades, with whom they might not normally participate with.

The career projects are designed to meet three objectives; allow children to learn their own capabilities, learn to accept others' abilities and discover the effects that their decisions have. The project is not set up as just an entertaining activity or one to make a profit on, Rich said. The program is an educational orientation to the world of work, she added.